12 Winning Dinners from your Slow Cooker!

Taste of Home®

timeless recipes from trusted home cooks™

BEST EVER DESSERTS

*Simple Lemon Pie * Tiramisu Brownies * Toasted Butter Pecan Cake*



EASTER MENU FEATURING:
Layered Mocha Cheesecake

#1 Cooking Magazine in the World!

February & March 2008
$3.99 U.S. | $4.99 Canada

February & March 2008



27 **THIS ISSUE'S CONTEST**

Slow Cooker Favorites!

Plus more great recipes on handy cards











SERVED ON OUR COVER

Layered Mocha Cheesecake, pages 22 and 35

PHOTOGRAPHER
Rob Hagen

SET STYLIST
Stephanie Marchese

FOOD STYLIST
Suzanne Breckenridge

MADE WITH LOVE

Taste of Home



56

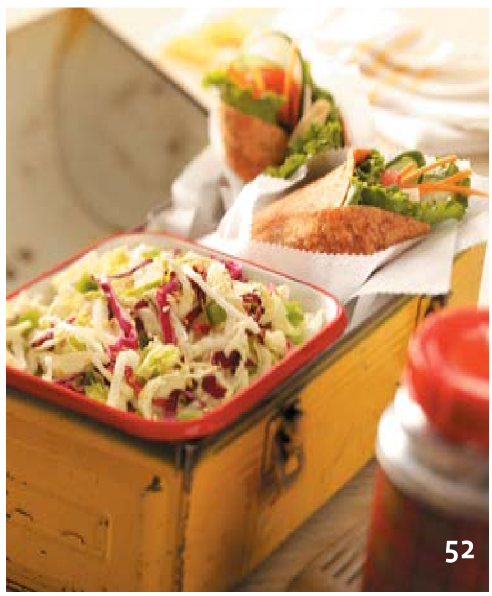


26



59

FEATURES



52



13

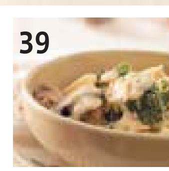
DEPARTMENTS



BACK COVER BONUS!
Strawberry Mascarpone Crepes



15



39

PLUS Means You Get More!

tasteofhome.com/plus

Subscriber-only bonus recipes and features

+ More delectable valentine treats
+ Fish entrees for Lent and beyond
+ Carrot recipes on the savory side
+ Other traditional African dishes

Help find our lost cupcake!

See page 71 for details on our new "Hide 'n' Seek" contest

Log on to *tasteofhome.com*—it's new!

- Try our awesome recipe search
- Create a personal recipe box
- Chat with cooks like you
- Watch helpful cooking videos

Check Out Our New Web Site!

It's here! We invite you to visit *www.tasteofhome.com* to see what the excitement is all about. Among the many helpful new features is the improved and expanded Recipe Search function. It helps you easily find just the recipe you need from *Taste of Home's* 40,000-plus tested recipes.



To search for the perfect recipe:

Simply enter keywords in the search box at the top of any page on the Web site. Type in "Valentine's," for example, and you'll see the result above. (Note the tabs for different categories.)

Or, use the Recipe Finder in the right column of every page to browse through categories such as main dishes, soups, salads or desserts. Then narrow it down—for example, under "Appetizers," you can look for just dips.

You can refine your search to name specific ingredients, nutritional needs (diabetic, low fat, low carb), cooking method (grilled, baked, slow cooker) and preparation time to further focus on your preferences.

Recipe searches give you a list of the recipes that fit your criteria, like the one illustrated. You'll see the recipe name, if it has a photo, if it's a contest winner and a rating from cooks who have tried it. A click lets you "open" any of the recipes that interest you.

There are many more cool tools! Please give the Recipe Finder a try soon. Once you get acquainted with the many ways it can help you find great recipes and prepare delectable foods, we think you'll love it. Next issue, we'll talk more about the site's Community Forums and Special Interest Group Forums.

TOH is now on recycled paper!

By changing to recycled paper, we are saving *60,000 trees*—the number needed to print *Taste of Home* for our more than 3 million readers each year.

You may notice that the paper looks a bit different. But in making the change, we feel like we are doing something positive for the environment.

Many THANKS to all of you

Thanks for your feedback on our new design. At your request, we are again including a photo of every recipe in the magazine. Welcome to this lip-smacking, photo-filled issue that will take you from winter into spring.

—The *Taste of Home* Staff
editors@tasteofhome.com

Questions About Your Subscription? Write to *Taste of Home* Customer Service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913; or E-mail *subscriberservices@reimanpub.com*.

THE READER'S DIGEST ASSOCIATION, INC.

President and Chief Executive Officer
Mary G. Berner

President, RDA Food & Entertaining
Suzanne M. Grimes

President, Consumer Marketing
Dawn Zier

Taste of Home

Editor in Chief Catherine Cassidy
Creative Director Ardyth Cope
Food Director Diane Werner

Editor Ann Kaiser
Managing Editor Barbara Schuetz
Senior Art Director Sandra L. Ploy
Food Editor Patricia Schmeling
Recipe Asset Systems Manager Coleen Martin
Recipe Editors Sue A. Jurack (senior), Mary King, Christine Rukavena
Assistant Editor Melissa Phaneuf
Copy Editor S.K. Enk
Editorial Assistant Jane Stasik
Executive Assistant Marie Brannon
Graphic Design Intern Sarah James

Test Kitchen Manager Karen Scales
Home Economists Tina Johnson, Marie Parker, Annie Rose
Test Kitchen Assistants Rita Krajcir, Kris Lehman, Sue Megonigle, Megan Taylor

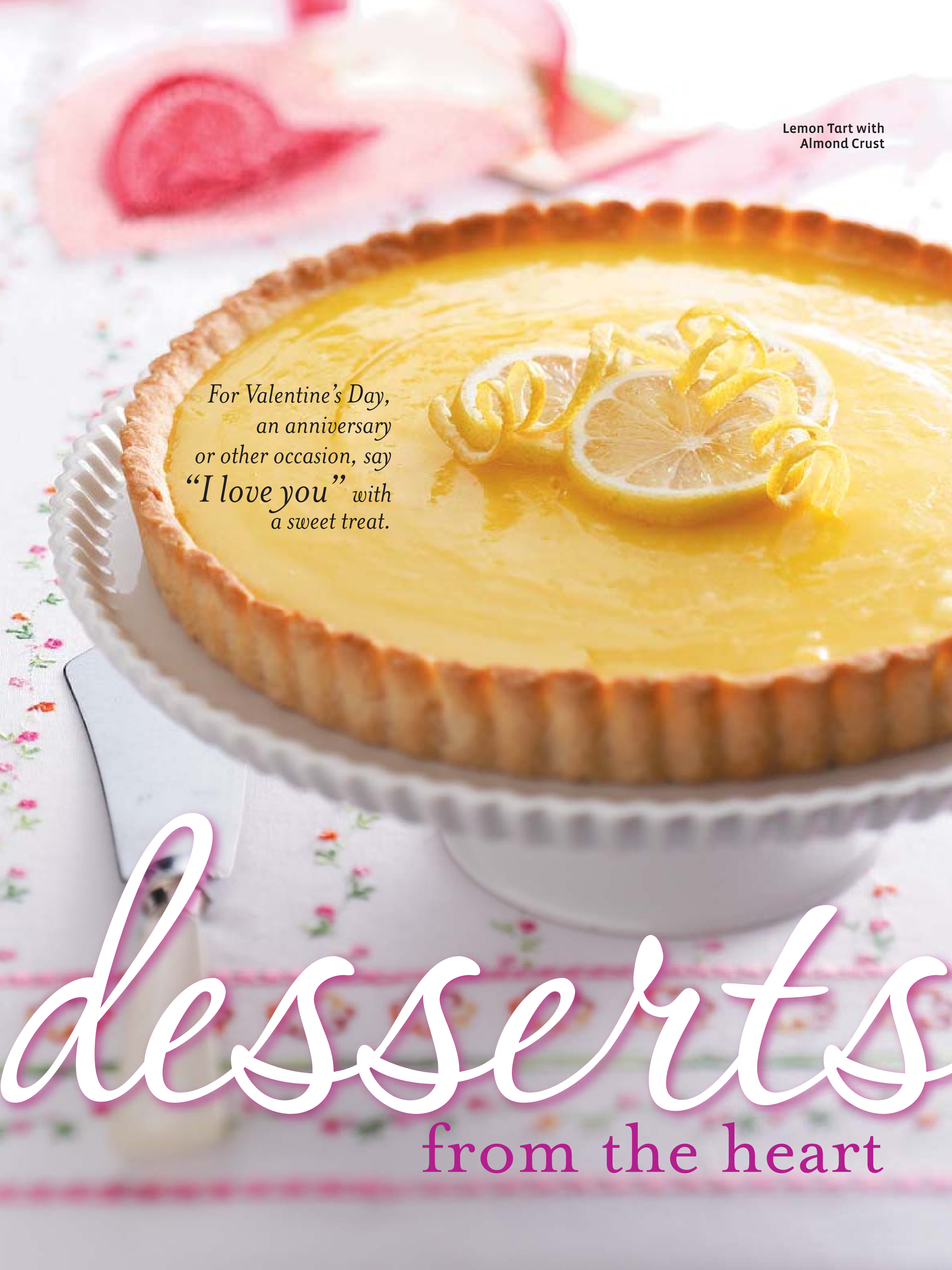
Photographers Rob Hagen (senior), Dan Roberts, Jim Wieland, Lori Foy
Set Stylists Jenny Bradley Vent (senior), Stephanie Marchese (senior), Melissa Haberman, Dee Dee Jacq
Food Stylists Sarah Thompson (senior), Kaitlyn Besasie, Tamara Kaufman
Assistant Food Stylists Alynna Malson, Shannon Roum, Leah Rekau
Photo Studio Coordinator Kathy Swaney

Chief Marketing Officer
Lisa Karpinski
General Manager, tasteofhome.com
Renee Jordan
Executive Editor, Digital Media
Bob Ottum
Associate Editor, Digital Media
Beth Kong

ADVERTISING SALES

Vice President, Integrated Sales & Marketing
Mark Wildman
Executive Director, Integrated Sales & Marketing
Maureen O'Connell
Vice President
Integrated Partnerships for Taste of Home
Lora Gier
New York 1-212/993-5224
Eastern Account Director, Mary Gilbert
Eastern Account Manager, Kristine Cronin
Chicago 1-847/226-2959
Midwest Account Manager, Lesley Grothe
Los Angeles 1-310/479-1332
Western Account Manager, Kristin Hiegel
Advertising Traffic Specialist
Kristine Jacobson

Director, Taste of Home Cooking Schools
Sandy Bloom
Taste of Home Public Relations
Bethany Bradley



desserts from the heart

Lemon Tart with Almond Crust

For Valentine's Day, an anniversary or other occasion, say "I love you" with a sweet treat.

Lemon Tart with Almond Crust *(Previous page)*

PREP: 40 min. | BAKE: 10 min. + cooling

Lois Kinneberg
Phoenix, Arizona

"Our state produces an abundance of lemons, and everyone is always looking for new ways to use them. This beautiful tart is my delicious solution to the excess-lemon problem!"

1 cup all-purpose flour
1/2 cup sliced almonds, toasted
1/4 cup sugar
6 tablespoons cold butter
1/2 teaspoon almond extract
1/4 teaspoon salt
2 to 3 tablespoons cold water

FILLING:

1 cup sugar
3/4 cup lemon juice
3 eggs
3 egg yolks
2 tablespoons grated lemon peel
Dash salt
6 tablespoons butter, cubed

Place the flour, almonds, sugar, butter, extract and salt in a food processor. Cover and pulse until blended. Gradually add water, 1 tablespoon at a time, pulsing until mixture forms a soft dough.

Press onto the bottom and up the sides of a greased 9-in. fluted tart pan with a removable bottom. Bake at 400° for 15-20 minutes or until golden brown. Cool on a wire rack.

In a large heavy saucepan, whisk the first six filling ingredients until blended. Add butter; cook and stir over low heat for 7-8 minutes or until thickened. Strain; pour into crust. Bake at 325° for 8-10 minutes or until set. Cool on a wire rack. Refrigerate leftovers. **Yield:** 6-8 servings.

Pot de Creme

PREP: 15 min. + chilling

Connie Dreyfoos
Cincinnati, Ohio

Looking for an easy recipe to make for your sweetheart? Served in pretty, stemmed glasses, this chocolaty custard is sure to set the mood for a special evening.


Pot de Creme

1 egg
2 tablespoons sugar
Dash salt
3/4 cup half-and-half cream
1 cup (6 ounces) semisweet chocolate chips
1 teaspoon vanilla extract
Whipped cream, optional

In a small saucepan, combine the egg, sugar and salt. Whisk in cream. Cook and stir over medium heat until mixture reaches 160° and coats the back of a metal spoon.

Remove from the heat; whisk in chocolate chips and vanilla until smooth. Pour into small dessert dishes. Cover and refrigerate for 8 hours or overnight. Garnish with whipped cream if desired. **Yield:** 5 servings.

Apple Pie Pastries

PREP: 40 min. + chilling | BAKE: 30 min.



Ginny Alfano
Canastota, New York

"My co-worker Debbie treated the office to these spectacular mini apple pies. Everyone fell in love with the warm filling and flaky, buttery crust."

2 cups all-purpose flour
1 teaspoon salt
1 cup cold butter
1 tablespoon cider vinegar
1/2 cup milk


Apple Pie Pastries

FILLING:

3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
5 tablespoons cold butter, *divided*
6 small tart apples, peeled and cored
1/4 cup sugar

In a large bowl, combine flour and salt. Cut in butter until crumbly. Sprinkle with vinegar. Gradually add milk, tossing with a fork until dough forms a ball. Cover and refrigerate for 20 minutes or until easy to handle.

Meanwhile, in another bowl, combine the brown sugar, flour and cinnamon. Cut in 2 tablespoons butter until crumbly; set aside. Melt the remaining butter. Cut apples into 1/2-in. rings.

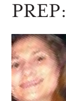
Shape dough into sixteen 1-1/2-in. balls. Roll each into a 5-in. circle. Brush with 2 tablespoons melted butter.

Place one apple ring in the center of each circle. Top each with 2 teaspoons brown sugar mixture. Fold edges of dough over apple rings, leaving centers uncovered; crimp edges. Brush dough with remaining melted butter; sprinkle with sugar.

Place 1 in. apart on ungreased baking sheets. Bake at 375° for 30-35 minutes or until golden brown and apples are tender. Serve warm. **Yield:** 16 servings.

Tiramisu Brownies

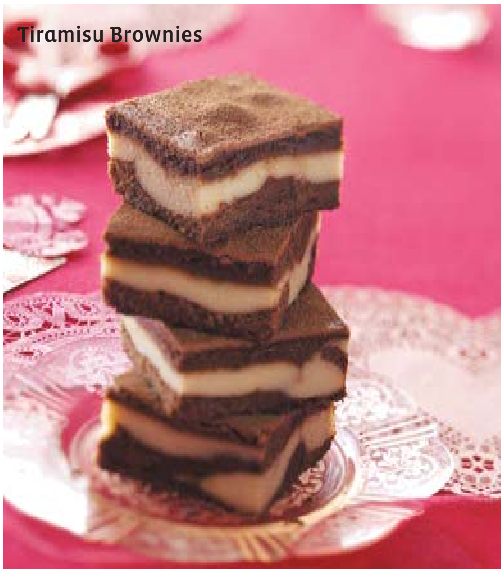
PREP: 25 min. | BAKE: 45 min. + cooling



Anna-Maria Carpanzano
Whitby, Ontario

"Tiramisu translates 'pick me up,' which these wonderful brownies certainly do!" The easy recipe gives you traditional tiramisu flavor minus the fuss.

*Something Sweet. Please share your favorite desserts with us. Send them to "Just Desserts" at **editors@tasteofhome.com**, or mail them to us at 5925 Country Lane, Greendale WI 53129. For Contributor Guidelines, see page 68.*



Tiramisu Brownies

12 squares (1 ounce *each*) semisweet chocolate
1 cup butter, softened
1-1/3 cups plus 1/4 cup sugar, *divided*
8 eggs
1 cup cake flour
1/4 cup instant coffee granules *or* espresso powder
2 cartons (8 ounces *each*) Mascarpone cheese
2 teaspoons vanilla extract
1 teaspoon baking cocoa

In a large microwave-safe mixing bowl, melt chocolate. Stir until smooth; cool slightly. Beat in butter. Gradually beat in 1-1/3 cups sugar. Add six eggs, one at a time, beating well after each addition.

Combine flour and coffee granules; add to chocolate mixture. Beat on low speed just until combined; set aside.

For filling, in a small mixing bowl, beat the cheese, vanilla, and remaining sugar and eggs until smooth.

Pour 4 cups of chocolate batter into a greased 13-in. x 9-in. x 2-in. baking pan. Spread with filling. Top with remaining batter, spreading evenly to completely cover filling.

Bake at 350° for 45-50 minutes or until center is almost set and brownies begin to pull away from sides of pan. Cool on a wire rack. Dust with cocoa. Cut into squares. Store in the refrigerator. **Yield:** 3 dozen.

TREAT YOUR SWEETIE! Visit *www.tasteofhome.com/plus* for more Valentine's Day recipes.



Toasted Butter Pecan Cake

Toasted Butter Pecan Cake

PREP: 25 min. | BAKE: 25 min. + cooling

Phyllis Edwards
Fort Valley, Georgia

If you like butter pecan ice cream, you'll love this cake. Loads of nuts are folded into the batter and toasted pecans are sprinkled over a delectable cream cheese frosting. Irresistible!

1-1/4 cups butter, softened, *divided*
2 cups chopped pecans
2 cups sugar
4 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk

FROSTING:

2 packages (8 ounces *each*) cream cheese, softened
1 cup butter, softened
1 package (2 pounds) confectioners' sugar
2 teaspoons vanilla extract
2 to 3 tablespoons milk
2/3 cup chopped pecans, toasted

In a small heavy skillet, melt 1/4 cup butter. Add pecans; cook over medium heat until toasted, about 4 minutes. Spread on foil to cool.

In a large mixing bowl, cream sugar and remaining butter. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Beat just until combined. Fold in pecans. Pour into three greased 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a large mixing bowl, beat the cream cheese, butter, confectioners' sugar and vanilla. Beat in enough milk to achieve spreading consistency. Spread frosting between layers and over top and sides of cake. Sprinkle with pecans. Store in the refrigerator. **Yield:** 12-16 servings.

"Simple ways to get the party hopping."



Katie Brown, Lifestyle Expert and TV Host. JELL-O Brand and Cool Whip are proud sponsors of the Katie Brown Workshop on Public Television.



20 minute prep

Strawberry Whipped Sensation

Prep: 20 min. plus freezing

4 cups fresh strawberries, divided
1 can (14 oz.) sweetened condensed milk
¼ cup lemon juice
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
8 OREO Chocolate Sandwich Cookies, finely chopped
1 Tbsp. butter, melted

LINE 8x4-inch loaf pan with foil. Mash 2 cups of strawberries in large bowl. Stir in condensed milk, juice and 2 cups of the COOL WHIP; pour into pan.

TOP with combined chopped cookies and butter; press into mixture. Cover.

FREEZE at least 6 hours. To serve, invert onto plate. Remove foil. Frost with remaining COOL WHIP. Top with remaining strawberries, sliced.

Makes 12 servings



"Who needs chocolate bunnies when you have JELL-O JIGGLERS."



Visit your local grocery store or jello.com for the recipe and how to get the new Easter molds.



15 minute prep

Angel Lush with Pineapple

Prep: 15 min. plus refrigeration

1 pkg. (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
1 can (20 oz.) DOLE® Crushed Pineapple in juice, undrained
1 cup thawed COOL WHIP Whipped Topping
1 prepared round angel food cake (10 oz.)
1 cup fresh mixed seasonal berries

MIX dry pudding mix and pineapple in medium bowl. Gently stir in whipped topping.

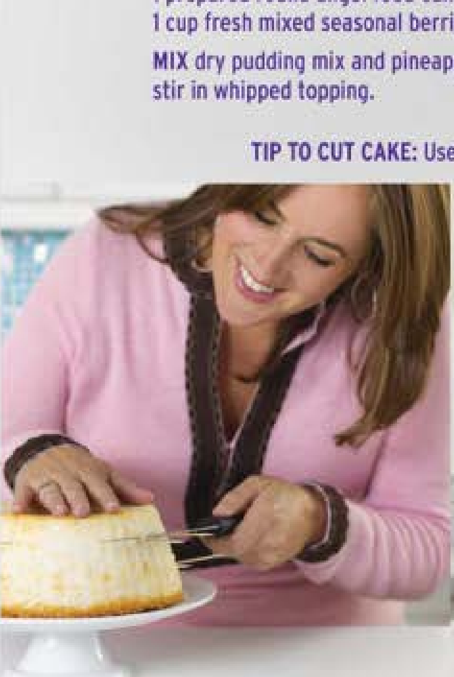
CUT cake horizontally into 3 layers. Place bottom cake layer on serving plate; top with ⅓ of the pudding mixture. Repeat layers 2 times.

REFRIGERATE at least 1 hour. Top with berries just before serving. Store leftovers in refrigerator.

Makes 10 servings

For other great recipes, visit jello.com and coolwhip.com

TIP TO CUT CAKE: Use toothpicks to mark cake into 3 layers. Then cut using a serrated knife in sawing motion.







simply satisfying

Her mom's cooking was a hit with family, friends and fairs.



"One of my fondest memories is of coming home from school with my brothers to the aroma of cookies baking."

Story by
Mary Lou Boyce
Wilmington, Delaware

For seven generations, farming was the only life our family knew. My mother, Mildred Derickson Woodward (left), married a dairy farmer. I grew up on the farm along with my two brothers.

Ours was a dairy and crop farm, but we also raised chickens and pigs. My mother took care of the chickens...and the eggs. Every Thursday, she drove her route, delivering eggs to private homes.

She fed Dad and us kids well, three "square meals" a day. Mom cooked everything from scratch, and we ate what was put in front of us. No picky eaters at our house! During the summer, we hired help to harvest the crops, so that meant preparing a noon meal for about four extra people...all men, all big eaters.

Our grandparents, aunt, uncles and cousins lived and farmed within 5 miles of each other. So Mom hosted frequent family gatherings that eventually included her grandchildren and great-grandchildren. She also liked to entertain friends at luncheons and dinners.

Community-Wide Reputation

The whole family was active in the Grange, a farming organization, and Mom often cooked for Grange dinners, where she was noted for her turkey gravy, creamed mushrooms and fried oysters. She won numerous awards for her cooking and baking at state fairs. And her popular dropped chocolate fudge took a blue ribbon at the Rehoboth Beach (Delaware) Chocolate Festival.

The menu I chose is one of my favorites—nutritious, tasty and simple to make. Flavored with cheddar cheese and salad dressing, Caesar Orange Roughy is fork-tender, with a crunchy coating. Creamed Mushrooms, to me, are real comfort food.

Mom used produce from our huge garden to make dishes like tangy Cucumber Salad and speedy Glazed Julienned Carrots. She also relied on fruit from the orchards, along with the beef, chicken and pork we raised.

One of my fondest memories is of coming home from school with my brothers to the aroma of cookies baking. Our mom's Ranger Cookies, sweetened with brown sugar and coconut, are still a favorite at my house. (You'll find the recipes here and on page 37.)

My husband, William, and I live just 2 miles from the family homestead, which was sold in 1958. We have a grown son and daughter. William is retired from the phone company. I worked as a registered nurse for 20 years; for the past 7 years, I've been a part-time food service assistant at a small college.

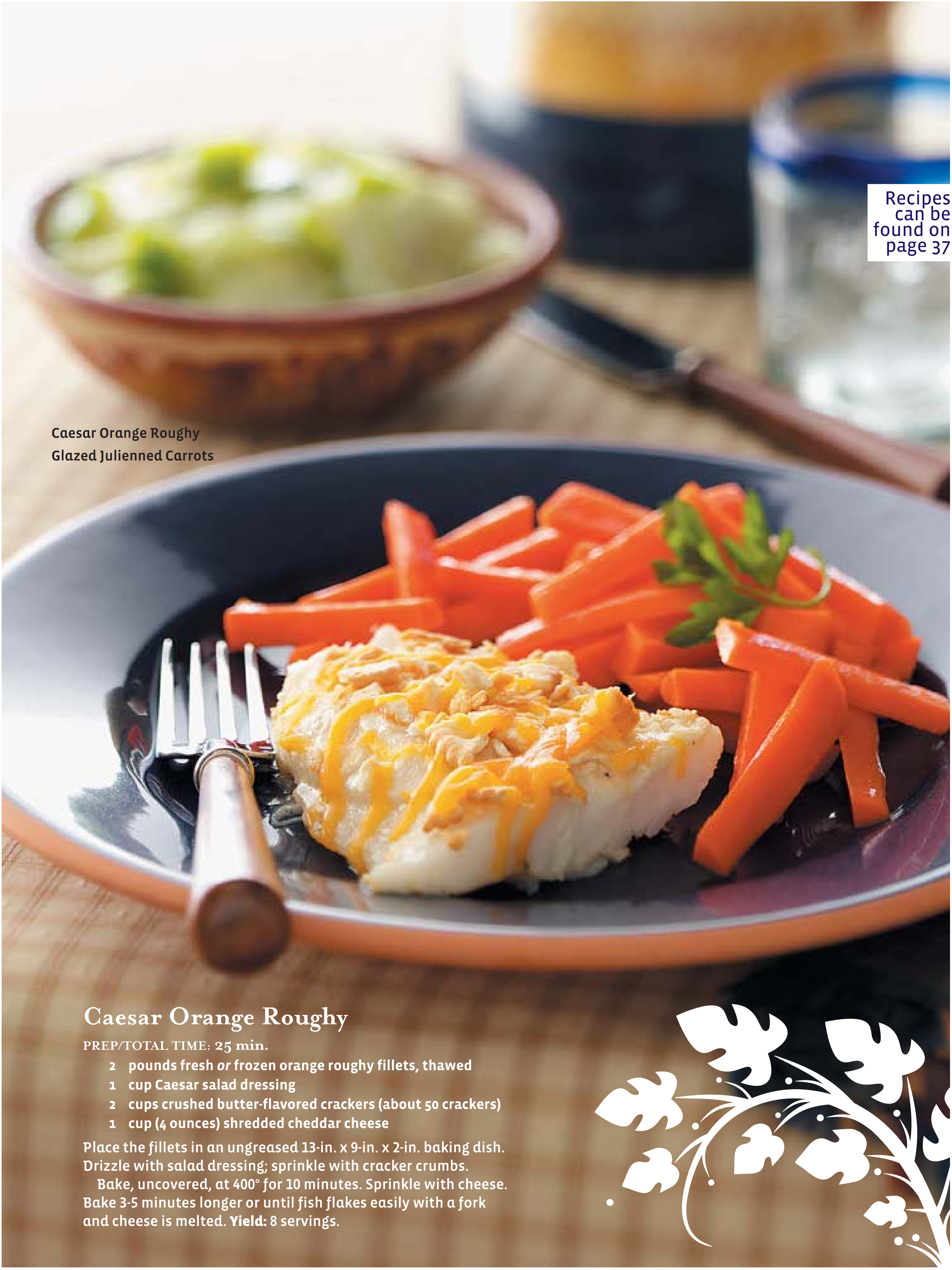
Cooking is my hobby, too. I make bread, rolls and sticky buns often. I've also made whole wheat bread for Communion at church. And I love trying out new recipes on our two grandchildren.

My grandmother was the one who taught me to make bread when I was 8 years old...my introduction to cooking. But Mom inspired me to cook. She was a loving, caring and devoted person. I hope you'll be inspired to try her delicious meal.

FISHING FOR IDEAS? For more seafood entrees, perfect for Lent, go to *www.tasteofhome.com/plus.*

Recall Your Mom's Best?

If we feature your mom's meal, you'll earn $75. Send at least four recipes with background information. See Contributor Guidelines on page 68 or on our Web site to find out more.



Recipes can be found on page 37

Caesar Orange Roughy
Glazed Julienned Carrots

Caesar Orange Roughy

PREP/TOTAL TIME: 25 min.

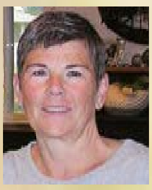
- 2 pounds fresh *or* frozen orange roughy fillets, thawed
- 1 cup Caesar salad dressing
- 2 cups crushed butter-flavored crackers (about 50 crackers)
- 1 cup (4 ounces) shredded cheddar cheese

Place the fillets in an ungreased 13-in. x 9-in. x 2-in. baking dish. Drizzle with salad dressing; sprinkle with cracker crumbs.

Bake, uncovered, at 400° for 10 minutes. Sprinkle with cheese. Bake 3-5 minutes longer or until fish flakes easily with a fork and cheese is melted. **Yield:** 8 servings.

top of the mornin' to ya

Couple gets into the Celtic spirit hosting St. Paddy's Day brunch.



By Kerry Amundson
Ocean Park, Washington

My husband, Larry, and I celebrated St. Patrick's Day by throwing a "Top o' the Morning" brunch for our neighbors.

A true Irish lass, I had a great time preparing the menu! Blarney Breakfast Bake is a recipe from my mom, who got it at a church potluck. This hearty casserole is easy to make, and you can also prepare it the night before.

My Irish Soda Bread is a treat with any meal. Sour cream gives it tang and a moist texture. The raisins and caraway seeds offer sweet and savory flavor.

Larry uses colorful bits of red pepper when he prepares his zippy O'Larry's Skillet Potatoes.

Pot o' Gold Cookies were the centerpiece. To serve them, I stuffed gold metallic shred into a black plastic witch's cauldron (saved from Halloween) and placed my buttery iced shamrock cookies on top.

With Irish coffee in hand, we toasted the morning with this poem:

Wishing you a rainbow
For sunlight after showers.
Miles and miles of Irish smiles
For golden happy hours.
Shamrocks at your doorway
For luck and laughter too,
And a host of friends that never ends
Each day your whole life through!



Blarney Breakfast Bake
Irish Soda Bread

Blarney Breakfast Bake

PREP: 20 min.
BAKE: 50 min. + standing

- 1 pound bulk pork sausage
- 1/2 pound sliced fresh mushrooms
- 1 large onion, chopped
- 10 eggs
- 3 cups milk
- 2 teaspoons ground mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 6 cups cubed day-old bread
- 1 cup chopped seeded tomatoes
- 1 cup (4 ounces) shredded pepper Jack cheese
- 1 cup (4 ounces) shredded cheddar cheese

In a large skillet, cook the sausage, mushrooms and onion over medium heat until meat is no longer pink; drain. In a large bowl, whisk the eggs, milk, mustard, salt and pepper.

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the bread cubes, tomatoes, cheeses and sausage mixture. Repeat layers. Pour egg mixture over the top.

Bake, uncovered, at 325° for 50-55 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving. **Yield:** 12 servings.



Irish Soda Bread

PREP: 15 min. BAKE: 40 min. + cooling

- 3-1/2 cups all-purpose flour
- 1/2 cup sugar
- 2 tablespoons caraway seeds
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 2 eggs
- 2 cups (16 ounces) sour cream
- 3/4 cup raisins

In a large bowl, combine the flour, sugar, caraway seeds, baking powder, salt and baking soda. In a small bowl, whisk eggs and sour cream. Stir into dry ingredients just until moistened. Fold in raisins.

Spoon into a greased 9-in. springform pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes before removing sides of pan. Cut into wedges; serve warm. **Yield:** 1 loaf (12 wedges).

Pot o' Gold Cookies

PREP: 20 min. + chilling
BAKE: 15 min./batch + cooling

- 1 cup butter, softened
- 1/2 cup sugar
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon almond extract
- 2 cups all-purpose flour
- 1/2 cup finely chopped almonds, toasted

Dash salt

ICING:

- 2 cups confectioners' sugar
- 2 tablespoons plus 2 teaspoons milk

Green food coloring

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in milk and extracts. Combine the flour, almonds and salt; gradually add to creamed mixture and mix well. Shape into a 10-in. roll; wrap in plastic wrap. Refrigerate overnight.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 325° for 14-16 minutes or until set. Remove to wire racks to cool.

Combine the icing ingredients; decorate cookies as desired. Let stand until set. Store in an airtight container. **Yield:** about 3-1/2 dozen.

NUTRITION FACTS: 1 cookie equals 97 calories, 5 g fat (3 g saturated fat), 11 mg cholesterol, 46 mg sodium, 12 g carbohydrate, trace fiber, 1 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 fat.



O'Larry's Skillet Potatoes

PREP/TOTAL TIME: 30 min.

- 2 pounds potatoes, cut into 1/2-inch cubes
- 1 medium onion, finely chopped
- 1 medium sweet red pepper, chopped
- 2 garlic cloves, minced
- 1 teaspoon Caribbean jerk seasoning
- 1 teaspoon salt
- 1/4 cup olive oil

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 5-10 minutes or until almost tender. Drain.

In a large skillet, saute the onion, red pepper, garlic, jerk seasoning, salt and potatoes in oil until potatoes are golden brown and vegetables are tender. **Yield:** 10 servings.

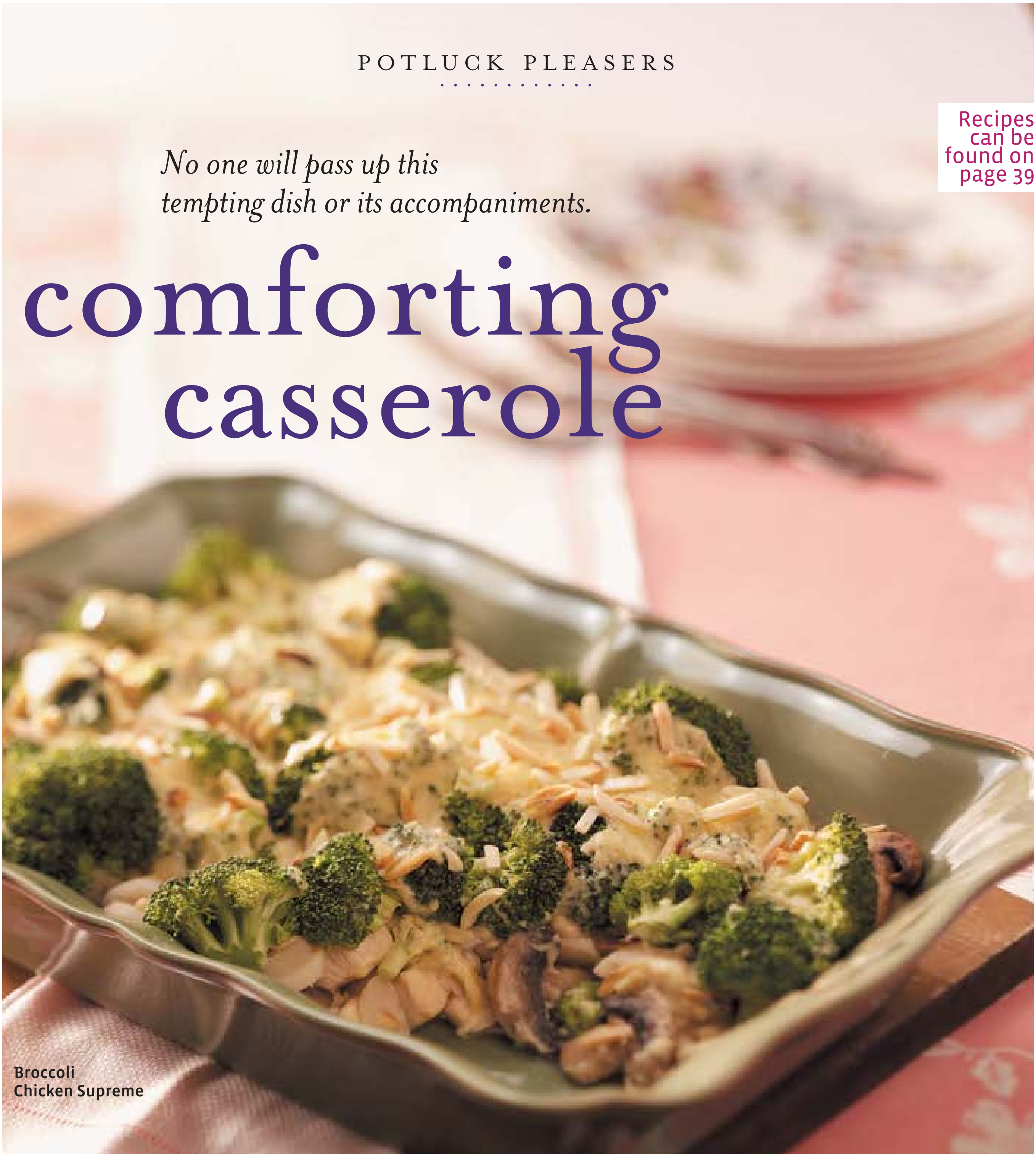


O'Larry's Skillet Potatoes

Recipes can be found on page 39

No one will pass up this tempting dish or its accompaniments.

comforting casserole



Broccoli Chicken Supreme

Pass the Word! *We want your plentiful potluck recipes and tips at* ***www.tasteofhome.com****.*



FIVE-TOPPING BREAD



MUSTARD-SOUR CREAM SALAD DRESSING



STRAWBERRY-RHUBARB CREAM DESSERT



Morning Muffins

PREP: 20 min. | BAKE: 20 min.

Sandy Szerensci
Masontown, Pennsylvania

"I like to grab one of these muffins with coffee on days when I get a late start to work. It's a quick breakfast-in-hand."

- **1/4 cup butter, softened**
- **1/2 cup packed brown sugar**
- **2 eggs**
- **1 cup (8 ounces) sour cream**
- **1 cup shredded carrots**
- **1/2 cup flaked coconut**
- **1/2 cup raisins**
- **1-1/2 cups all-purpose flour**
- **1 teaspoon baking soda**
- **1 teaspoon ground cinnamon**
- **1/2 cup chopped nuts**

In a small mixing bowl, cream butter and brown sugar. Add eggs and sour cream; beat well. Stir in the carrots, coconut and raisins. Combine the flour, baking soda and cinnamon; stir into creamed mixture just until moistened. Fold in nuts.

Fill greased or paper-lined muffin cups three-fourths full. Bake at 375° for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. **Yield:** 1 dozen.



Classic Carrot Cake

PREP: 30 min. | BAKE: 35 min. + cooling

★ Cheri Eby
Gunnison, Colorado

"I entered this yummy, moist cake in a Colorado Outfitters Association dessert contest, and it took first place!"

- **1 can (8 ounces) unsweetened crushed pineapple**
- **2 cups all-purpose flour**
- **1 cup sugar**
- **1 cup packed brown sugar**
- **2 teaspoons baking soda**
- **2 teaspoons ground cinnamon**
- **1/4 teaspoon salt**
- **4 eggs**
- **1 cup vegetable oil**
- **2 cups shredded carrots**
- **3/4 cup chopped walnuts**

FROSTING:

- **2 packages (8 ounces *each*) cream cheese, softened**
- **1/4 cup butter, softened**
- **2 teaspoons vanilla extract**
- **1-1/2 cups confectioners' sugar**

Drain pineapple, reserving 2 tablespoons juice (discard remaining juice or save for another use). In a large mixing bowl, combine dry ingredients. Add the eggs, oil, carrots, pineapple and reserved juice; beat until combined. Stir in walnuts.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a small mixing bowl, beat cream cheese and butter until smooth. Beat in vanilla. Gradually beat in confectioners' sugar until smooth. Spread over cake. **Yield:** 12 servings.

more Carrots >



Steamed Carrot Pudding

PREP: 20 min. | COOK: 1-1/4 hours

Ann Searcey
Kettering, Ohio

"This recipe has been in my family for at least three generations, passed down from my Canadian grandmother. It's been a favorite winter dessert for us and is always included in Easter and other holiday meals."

- 1/2 cup butter, softened
- 1/2 cup sugar
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 cup *each* shredded carrots and peeled potatoes
- 1 cup *each* raisins, chopped dates and nuts

VANILLA SAUCE:

- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 cups cold water
- 1/4 cup butter, cubed
- 2-1/2 teaspoons vanilla extract
- Dash ground nutmeg

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla. Combine the dry ingredients; gradually add to creamed mixture. Stir in the carrots, potatoes, raisins, dates and nuts.

Pour into a well-greased 6-cup pudding mold or metal gelatin mold. Cover with foil. Place on a rack in a deep kettle. Add 1 in. of boiling water to kettle; cover and boil gently for 1-1/4 to 1-1/2 hours or until a toothpick inserted near the center comes out clean, replacing water as needed. Let stand for 5 minutes before unmolding.

Meanwhile, in a small saucepan, combine the sugar, cornstarch and salt. Stir in water until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Remove from the heat. Stir in the butter, vanilla and nutmeg. Serve with warm pudding. **Yield:** 6-8 servings.


Steamed Carrot Pudding


Pecan-Topped Carrot Pie


Carrot Oatmeal Cookies

Pecan-Topped Carrot Pie

PREP: 35 min. | BAKE: 45 min. + cooling

Darlene King
Estevan, Saskatchewan

"People are often surprised to learn that carrots are the main ingredient in this tasty dessert." It's a different twist!

- 4 cups sliced fresh carrots
- 1 can (14 ounces) sweetened condensed milk
- 2 eggs
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon ground cinnamon
- Dash salt
- 1 unbaked pastry shell (9 inches)
- 1 cup chopped pecans
- 1/2 cup packed brown sugar
- 3 tablespoons butter, melted

Add 1 in. of water to a large saucepan; add carrots. Bring to a boil. Reduce heat; cover and cook for 9-11 minutes or until tender. Drain and cool.

Place the carrots, milk, eggs, pumpkin pie spice, cinnamon and salt in a blender. Cover and process until pureed; process 1 minute longer. Pour into pastry shell. Combine the pecans, brown sugar and butter; sprinkle over filling.

Bake at 375° for 45-50 minutes or until a knife inserted near the center comes out clean and edges are browned. (Cover edges of crust with foil during the last 20 minutes to prevent overbrowning if necessary.) Cool on a wire rack. Refrigerate leftovers. **Yield:** 6-8 servings.

WHAT'S UP, DOC? For a bunch of tasty carrot side dishes and salads, visit *www.tasteofhome.com/plus*!

Carrot Oatmeal Cookies

PREP: 30 min. + chilling
BAKE: 10 min./batch

Candace Zaugg
Eagar, Arizona

"I'm always looking for tasty treats for my family. These carrot-flecked cookies my mom made when I was growing up now get a thumbs-up from my children."

- 1 cup butter, softened
- 1 cup shortening
- 1-1/2 cups sugar
- 1-1/2 cups packed brown sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 2 cups shredded carrots
- 4 cups quick-cooking oats
- 3-1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons salt
- 1 cup chopped walnuts
- 1 cup miniature semisweet chocolate chips

In a large mixing bowl, cream the butter, shortening and sugars. Beat in eggs and vanilla. Add carrots; mix well.

Combine the oats, flour, baking soda and salt; add to creamed mixture and mix well. Stir in walnuts and chocolate chips. Cover and refrigerate for at least 4 hours.

Drop by rounded tablespoonfuls 3 in. apart onto baking sheets coated with cooking spray. Bake at 375° for 10-13 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks. **Yield:** 6 dozen.

NUTRITION FACTS: 1 cookie equals 147 calories, 8 g fat (3 g saturated fat), 19 mg cholesterol, 133 mg sodium, 18 g carbohydrate, 1 g fiber, 2 g protein. **DIABETIC EXCHANGES:** 1-1/2 fat, 1 starch.

Any way you slice 'em, these beautiful yeast breads will be a highlight at your Easter breakfast or brunch.



Pistachio Ring

rise 'n' shine

Pistachio Ring

PREP: 30 min. + rising
BAKE: 25 min. + cooling

Rosanne Cohen
Oceanside, New Jersey

"Some years ago, I decided to take a bread-baking course at our local school, since I had never worked with yeast. I've never tasted anything as good or had as many compliments as I did when I brought home this pretty, sweet bread."

- **1 package (1/4 ounce) active dry yeast**
- **1 tablespoon plus 1/2 cup sugar, *divided***
- **1/4 cup warm water (110° to 115°)**
- **1 cup warm milk (110° to 115°)**
- **1/4 cup butter, softened**
- **1 teaspoon salt**
- **3 to 3-1/2 cups all-purpose flour**

FILLING:

- **1/4 cup butter, melted**
- **1 cup shelled salted pistachios, coarsely chopped**
- **1/3 cup sugar**
- **1 egg, beaten**

In a large mixing bowl, dissolve yeast and 1 tablespoon sugar in warm water; let stand for 5 minutes. Add the milk, butter, salt, 2 cups flour and remaining sugar; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. On a floured surface, roll into a 16-in. x 12-in. rectangle. Brush with melted butter. Sprinkle with pistachios and sugar. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place seam side down on a greased baking sheet; pinch ends together to form a ring.

With a scissors, cut from outside edge two-thirds of the way toward center of ring at 3/4-in. intervals. Separate strips slightly; twist to allow filling to show, slightly overlapping with the previous piece. Cover and let rise in a warm place for 30 minutes.

Brush with egg. Bake at 375° for 25-30 minutes or until golden brown. Remove from pan to a wire rack to cool. **Yield:** 1 ring (18 slices).



Two-Tone Yeast Bread

PREP: 35 min. + rising
BAKE: 35 min. + cooling

Sue Schiller
Tomahawk, Wisconsin

"I've been making this swirled bread for many, many years. Not only is it delicious, it looks so pretty when you serve it." Try it toasted, too!

- **3-1/4 to 4 cups all-purpose flour**
- **2 tablespoons plus 1-1/2 teaspoons sugar**
- **1 package (1/4 ounce) active dry yeast**
- **1-1/2 teaspoons salt**
- **1-1/2 cups warm milk (120° to 130°)**
- **2 tablespoons plus 1-1/2 teaspoons shortening**

MOLASSES DOUGH:

- **2 cups all-purpose flour**
- **2 tablespoons plus 1-1/2 teaspoons sugar**
- **1 package (1/4 ounce) active dry yeast**
- **1-1/2 teaspoons salt**
- **1-1/2 cups warm milk (120° to 130°)**
- **3 tablespoons molasses**
- **2 tablespoons plus 1-1/2 teaspoons shortening**
- **2-1/4 cups whole wheat flour**

In a large mixing bowl, combine 2 cups flour, sugar, yeast and salt. Add warm milk and shortening; beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

For molasses dough, in a large mixing bowl, combine all-purpose flour, sugar, yeast and salt. Add the warm milk, molasses and shortening; beat until smooth. Stir in enough whole wheat flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch doughs down; divide each dough in half. On a lightly floured surface, roll one portion of each dough into a 12-in. x 8-in. rectangle. Place the rectangle of molasses dough on the rectangle of plain dough. Roll up jelly-roll style, starting with a short side; pinch seam to seal and tuck ends under. Place seam side down in an 8-in. x 4-in. x 2-in. loaf pan coated with cooking spray. Repeat with remaining dough.

Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375° for 35-40 minutes or until browned. Cool for 10 minutes before removing from pans to wire racks to cool completely. **Yield:** 2 loaves (16 slices each).

NUTRITION FACTS: 1 slice equals 148 calories, 3 g fat (1 g saturated fat), 3 mg cholesterol, 234 mg sodium, 26 g carbohydrate, 2 g fiber, 4 g protein. **DIABETIC EXCHANGES:** 1-1/2 starch, 1/2 fat.

Swedish Cardamom Braids

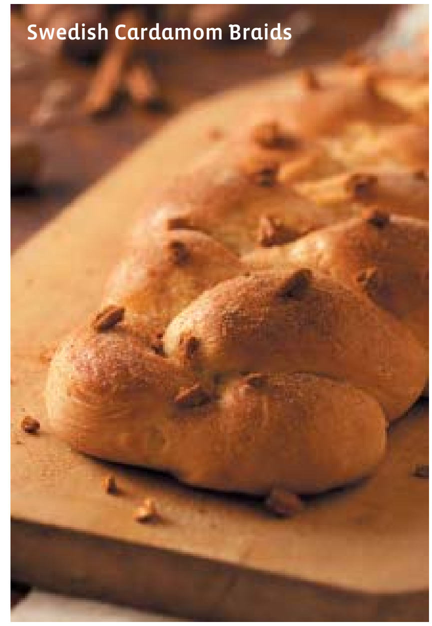
PREP: 45 min. + rising | BAKE: 20 min.

Harriet Meola
Mauldin, South Carolina

"Swedish people love their coffee—especially with this classic coffee cake. The recipe came from my father's aunt, and I can remember my mother crushing cardamom seeds to make it. Back then, you couldn't buy cardamom already ground."

- **1 package (1/4 ounce) active dry yeast**
- **1/4 cup warm water (110° to 115°)**
- **1-1/4 cups warm milk (110° to 115°)**
- **1/2 cup butter, softened**
- **1/3 cup sugar**
- **3 egg yolks**
- **2-1/2 teaspoons ground cardamom**
- **1/8 teaspoon salt**
- **5 to 5-1/2 cups all-purpose flour**

Don't miss Golden Sesame Braid, a traditional challah bread recipe, at *www.tasteofhome.com/plus*.



TOPPING:

- **2 tablespoons butter, melted**
- **1/4 cup chopped pecans**
- **2 tablespoons sugar**
- **2 teaspoons ground cinnamon**

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar, egg yolks, cardamom and salt; mix well. Add 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. Divide each half into three portions. On a lightly floured surface, shape each portion into a 16-in.-long rope. Place three ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Repeat with remaining dough. Cover and let rise until doubled, about 45 minutes.

Bake at 375° for 20-25 minutes or until golden brown. Remove from pans to wire racks. Brush warm loaves with butter. Combine the pecans, sugar and cinnamon; sprinkle over loaves. **Yield:** 2 loaves (12 slices each).

more Yeast Breads >



Food for Thought: Good bread is the most fundamentally satisfying of all foods; and good bread with fresh butter, the greatest of feasts. —James Beard



Walnut-Filled Coffee Cakes



Chocolate Braids

Walnut-Filled Coffee Cakes

PREP: 25 min. + chilling
BAKE: 15 min. + cooling

★ Debbie Johnson
Centertown, Missouri

"At our house, Easter or Christmas morning would not be the same without these wonderful sugar-cinnamon braids." They also make lovely gifts.

- **1 package (1/4 ounce) active dry yeast**
- **4 tablespoons sugar, *divided***
- **1 cup warm water (110° to 115°)**
- **2 eggs**
- **1 cup butter, softened**
- **1 cup milk**
- **1 teaspoon salt**
- **5 to 6 cups all-purpose flour**

FILLING:

- **1 cup packed brown sugar**
- **1/2 cup all-purpose flour**
- **1 teaspoon ground cinnamon**
- **6 tablespoons cold butter**
- **1/2 cup chopped walnuts**

GLAZE:

- **1-1/2 cups confectioners' sugar**
- **4 teaspoons orange juice**

In a large mixing bowl, dissolve yeast and 1 tablespoon sugar in warm water; let stand for 5 minutes. Add the eggs, butter, milk, salt, 5 cups flour and remaining sugar; beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Cover and refrigerate overnight.

For filling, in a small bowl, combine the brown sugar, flour and cinnamon; cut in butter until mixture resembles coarse crumbs. Stir in walnuts.

Punch dough down. On a floured surface, roll into a 21-in. circle; cut into four wedges. Spread filling over dough to within 1/2 in. of edges. Roll up each wedge from the wide end; place point side down on baking sheets coated with cooking spray. Curve ends to form crescents. Cut slits in pastry. Cover and let rise in a warm place until doubled, about 1 hour.

Bake at 350° for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool. Combine glaze ingredients; drizzle over coffee cakes. Cut each into 12 slices. **Yield:** 4 coffee cakes (12 slices each).

NUTRITION FACTS: 1 slice equals 149 calories, 6 g fat (4 g saturated fat), 23 mg cholesterol, 93 mg sodium, 21 g carbohydrate, 1 g fiber, 2 g protein. **DIABETIC EXCHANGES:** 1-1/2 starch, 1 fat.

Chocolate Braids

PREP: 40 min. + rising
BAKE: 30 min. + cooling

Erika Aylward
Clinton, Michigan

"This bread is fantastic and always gets rave reviews. The recipe is a little more complicated than some, but worth it."

- **2 packages (1/4 ounce *each*) active dry yeast**
- **1/2 cup warm water (110° to 115°)**
- **1/3 cup honey, *divided***
- **6 tablespoons butter, softened**
- **1 egg**
- **1/2 cup baking cocoa**
- **1/2 teaspoon salt**
- **2-1/2 to 3 cups bread flour**

CREAM CHEESE FILLING:

- **4 ounces cream cheese, softened**
- **1/4 cup sugar**
- **1/4 cup all-purpose flour**
- **1 teaspoon vanilla extract**
- **1/4 teaspoon ground nutmeg**

TOPPING:

- **1/4 cup all-purpose flour**
- **1/4 cup sugar**
- **1/2 teaspoon ground cinnamon**
- **2 tablespoons cold butter**
- **1/4 cup chopped macadamia nuts**

ICING:

- **1-1/2 cups confectioners' sugar**
- **1 tablespoon baking cocoa**
- **1/4 teaspoon vanilla extract**
- **3 to 4 tablespoons milk**

In a large mixing bowl, dissolve yeast in warm water. Add 2 teaspoons honey; let stand for 5 minutes. Add the butter, egg, cocoa, salt, 1-1/2 cups bread flour and remaining honey. Beat for 2 minutes or until smooth. Stir in enough remaining bread flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. On a lightly floured surface, roll one portion into a 12-in. x 7-in. rectangle. In a small mixing bowl, beat filling ingredients until smooth. Spread half of the filling over dough to within 1 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seams to seal.

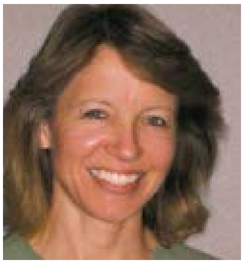
Place seam side down on a large greased baking sheet. With a sharp knife, cut roll in half lengthwise, leaving one end intact. Carefully turn cut sides up. Loosely twist strips around each other, keeping cut side up. Pinch ends to seal. Repeat with remaining dough and filling. Cover and let rise in a warm place for 30 minutes.

For topping, combine the flour, sugar and cinnamon in a small bowl; cut in butter until crumbly. Add nuts. Sprinkle over loaves.

Bake at 350° for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool. Combine icing ingredients; drizzle over loaves. **Yield:** 2 loaves (8 slices each).


Knudsen
So thick. So rich.
It'll all be over by halftime.
Knudsen CREAMY LAYERED BLT DIP
PREP TIME: 10 min.
TOTAL TIME: 10 min.
SERVINGS: 28, 2 Tbsp. each
1 container (16 oz.) KNUDSEN Sour Cream
½ tsp. onion powder
1 pkg. (2.1 oz.) OSCAR MAYER Ready to Serve Bacon
½ cup KRAFT Shredded Cheddar Cheese
2 medium tomatoes, chopped, divided
1 cup shredded lettuce
MIX sour cream and onion powder.
SPOON onto bottom of shallow serving dish.
HEAT bacon as directed on package; cut into small pieces. Sprinkle over sour cream mixture. Top with cheese, ¾ cup of the tomato and the lettuce; sprinkle with the remaining tomato. Serve with RITZ Toasted Chips Original or fresh vegetable dippers.
©2007 Kraft Foods www.knudsen.com
Knudsen
100% Natural
HAMPSHIRE
SOUR CREAM
So Thick. So Rich.

seasoned•for spring



FIELD EDITOR:
Sue Gronholz
Beaver Dam, Wisconsin

FAMILY:
Sue and husband Todd have two grown children.

JOB:
Sue manages a coffee shop, where she does the baking. Todd is a professional carpenter.

ACTIVITIES:
Writes a monthly herb column for a local magazine: gives presentations on cooking, gardening and herbs to various groups

Although I have hundreds of cookbooks and recipes, choosing my favorite meal for Easter or a springtime occasion wasn't difficult. A wonderful ham dinner is a tradition in our family.

The recipes I reach for are Glazed Easter Ham, Rosemary Mashed Potatoes, Holiday Peas, Hint of Mint Fruit Salad and Layered Mocha Cheesecake. (Find Sue's recipes opposite and on p. 35.)

Bursting with herbal flavors, this meal is a breath of fresh air after a long, dreary winter. Glazed Easter Ham is inspired by my mom and maternal grandmother, who both made the tastiest ham dinners. I use their glaze ingredients and have added basil, one of my favorite herbs. They were always willing to let me help—never mind the extra time and messes. Their patience helped instill in me a lifelong love of cooking.

My mom always made cooked vegetables taste special with buttered Ritz cracker crumbs. When my own children, Justin and Heather (now 21 and 19), were growing up, they too enjoyed her Holiday Peas. Over the years, I've experimented with different types of crackers.

Herb Enthusiast

For 13 years, my husband, Todd, and I sold organic bedding plants, herbs and produce at the Dane County Farmers Market in Madison, Wisconsin. Among our regular customers were chefs at several upscale Madison restaurants. These chefs helped ignite my passion for herbs. Although they would never give out their recipes, they were glad to offer "suggestions." One of these led to my recipe for Rosemary Mashed Potatoes. I always use fresh rosemary in this dish, adding it at the last minute to infuse the flavor.

When we moved to Beaver Dam, several years ago, one of my chef friends was a guest teacher for an herb class I offered at our farm. He shared the basics for making herbal syrups, which led to my Hint of Mint Fruit Salad.

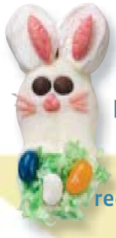
Layered Mocha Cheesecake reflects my newest adventure, as coffee shop manager for Celestial Coffee Co. in Beaver Dam. I make all the desserts and am delighted that they sell quickly! Cheesecake is a specialty, and this recipe is a favorite.

Although I use many of my own personal recipes at the shop, I am a frequent visitor to the *Taste of Home* Web site Recipe Finder and regularly incorporate *TOH* recipes into my lineup of desserts, coffee cakes, scones and sticky buns.

Sweet Favors

Daughter Heather and I first made Easter Bunny Cookies (far left) when she was just a kid. Now, she works with me at the coffee shop, and we plan to make them for a seasonal treat. They make cute Easter dinner favors, too.

My life has revolved, and still revolves, around family, gardening and cooking. It was my desire to share my favorite recipes that got me involved with *Taste of Home*. I am deeply honored that I'm one of the "original" field editors and still get just as excited today about submitting recipes and ideas as I did when I started, back in 1993! I hope you'll enjoy trying our well-loved Easter dinner.



HOP ON OVER! For Sue's Easter Bunny Cookies recipe and her tips on cooking with herbs, go to *www.tasteofhome.com/plus.*

By Sue Gronholz
Beaver Dam, Wisconsin



Glazed Easter Ham

PREP: 15 min.
BAKE: 2 hours + standing

- **1** fully cooked bone-in ham (8 to 10 pounds)
- **1/4** cup packed brown sugar
- **1/4** cup orange juice
- **2** tablespoons honey
- **1** tablespoon whole grain mustard
- **2** teaspoons dried basil
- **1** teaspoon grated orange peel
- **1/8** teaspoon ground cloves

Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes 1/2 in. deep. Bake at 325° for 1-3/4 hours.

In a small bowl, combine the remaining ingredients. Spoon over ham. Bake 15-30 minutes longer or until a meat thermometer reads 140°. Let stand for 10-15 minutes before slicing. **Yield:** 12-16 servings.

"This meal is a breath of fresh air after a long, dreary winter."

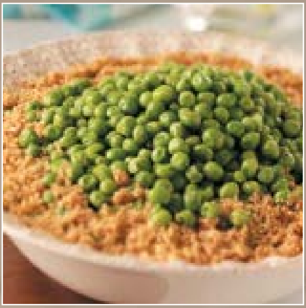
Recipes can be found on page 35



ROSEMARY MASHED POTATOES



HINT OF MINT FRUIT SALAD



HOLIDAY PEAS



LAYERED MOCHA CHEESECAKE

MAKE YOUR NEXT FAMILY GATHERING A PERFECTLY PAIRED FOOD & WINE FEAST



America's first family of wine behind Gallo Family Vineyards has been bringing high quality, variety, delicious and affordable wines to the American dinner table for close to 75 years. Gallo Family Vineyards aims to bring that extra element of enjoyment to casual communal dinners, family gatherings and/or holiday celebrations all year long. Here are some tips for pairing:

MIX AND MATCH

When entertaining, it's never easy trying to satisfy everyone's varying palates. That's why Gallo Family Vineyards offers 187mL 4-packs in top crowd-pleasing varietals like: Moscato, Pinot Grigio and Pinot Noir, among others. With that kind of variety, wine-drinking guests won't have a problem finding something they like. Put the single serve bottles in decorative containers and let people choose a glass of wine they will like. You'll minimize the risk of having left over bottles of unfinished wine at the end of the meal.

START A WINE & DINE DINNER CLUB

Spring is a great time to share your favorite spring recipes with friends and family. Why not start a monthly ritual where everyone gets together to share good food and wine? A pot-luck gathering is simple, easy and affordable and adding wine to the occasion can make it special. Visit www.GalloFamily.com for tips, ideas and tools to help you plan your own Dinner Club!

MATCH THE WEIGHT OF FOOD WITH THE WEIGHT OF WINE

80% of wine pairings is based on matching the weight of the food with the weight of the wine. Match delicate foods with delicate wines and big foods with big wines. For example, a hearty stew goes best with a red wine (like our Gallo Family Vineyards Pinot Noir) and a refreshing white (like our Gallo Family Vineyards Pinot Grigio) pairs perfectly with lighter fare like pasta, seafood and salads. Clip and save our **"Spring Food and Wine Pairings"** (included on the right) and take it with you to the store to help you choose a wine!

STICKING TO A TIGHT BUDGET?

There's no need to spend a fortune to enjoy a great glass of wine. Gallo Family Vineyards 187mL 4-packs (Single-Serve Bottles) and 1.5L (Family Size) are available in 12 varieties starting at $5.99. To learn more about these wines, access our quick and easy recipes and locate a retailer near you, visit www.GalloFamily.com.

AWARD WINNING WINE, SMALL PACKAGE



Next time you are shopping for wine, consider smaller Single-Serve bottles (187mLs) that Gallo Family Vineyards offers in convenient packs of four! Enjoying wines by the glass is now easier than ever! Check out some of our favorite uses!

EASY MEAL SOLUTIONS!

Each four-pack now comes with its own "Family Favorite" recipe on the side of the carrier. No food and wine planning needed – just purchase, prepare and enjoy!

PORTION CONTROL

Gallo Family Vineyards 187mL Single-Serve bottles offer the ideal portion for one person to enjoy. No more wasting full bottles of wine just to enjoy one glass.

EASY TO CARRY, EASY TO SHARE

Going on a picnic? Sometimes, toting around a full bottle of wine isn't always ideal for outdoor activities. Compact packaging makes these four-packs easy to carry and the screw cap bottles make these wines easy to share! No corkscrew needed!

Gallo FAMILY VINEYARDS

SPRING FOOD AND WINE PAIRINGS

CLIP AND SAVE GUIDE

PINOT GRIGIO
CALIFORNIA

Fatty seafood like salmon, smoked and cured meats, fried foods, creamy cheeses

CHARDONNAY
CALIFORNIA

Lobster with butter, macaroni and cheese, fish, grilled chicken, pasta with cream sauce & creamy soups

MOSCATO
CALIFORNIA

Spicy foods, Thai curries and Chinese food; Moscato wine also complements desserts, especially creamy desserts and fresh fruit

WHITE ZINFANDEL
CALIFORNIA

Salads, turkey, chicken salad, ham

PINOT NOIR
CALIFORNIA

Meaty fish like swordfish and salmon,roast beef, dishes with mushrooms, poultry or lamb

For more ideas on how to entertain with Gallo Family Vineyards wines, visit www.GalloFamily.com

GREAT GIFT BASKET IDEAS!

SWEET TREAT
BAKED GOODIES + GALLO FAMILY VINEYARDS MOSCATO

PERFECT PICNIC
BREAD, CHEESE, CRACKERS, SALAMI & FRUIT + GALLO FAMILY VINEYARDS PINOT GRIGIO AND PINOT NOIR

HOME SWEET HOME!
SOUP MIX, DRIED COOKIE MIX AND COOKBOOK + GALLO FAMILY VINEYARDS CHARDONNAY OR WHITE ZINFANDEL

WINE SERVING TIPS

Wine Serving Temperatures:
Whites: Chilled (45–50 degrees)
Reds: Room Temperature (65 degrees)

Wine Serving Guide:
One 187mL Bottle = 1 glass of wine
One 750mL Bottle= 4–5 glasses of wine
One 1.5L Bottle= 8–10 glasses of wine

Mushroom Asparagus Quiche

PREP: 20 min. | BAKE: 25 min.

Sharon Fujita
Fontana, California

Loads of asparagus pieces add color and flavor to this hearty, creamy quiche. And its easy crescent roll crust means you'll have dinner ready in a snap!

- **1 tube (8 ounces) refrigerated crescent rolls**
- **2 teaspoons prepared mustard**
- **1-1/2 pounds fresh asparagus, trimmed and cut into 1/2-inch pieces**
- **1 medium onion, chopped**
- **1/2 cup sliced fresh mushrooms**
- **1/4 cup butter, cubed**
- **2 eggs, lightly beaten**
- **2 cups (8 ounces) shredded part-skim mozzarella cheese**
- **1/4 cup minced fresh parsley**
- **1/2 teaspoon salt**
- **1/2 teaspoon pepper**
- **1/4 teaspoon garlic powder**
- **1/4 teaspoon *each* dried basil, oregano and rubbed sage**

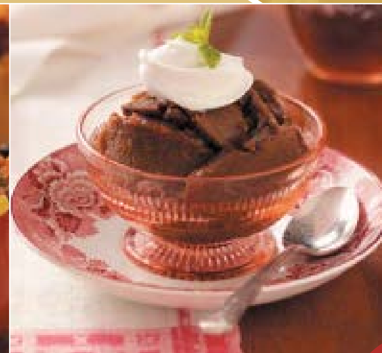
Separate crescent dough into eight triangles; place in an ungreased 9-in. pie plate with points toward the center. Press onto the bottom and up the sides to form a crust; seal perforations. Spread with mustard; set aside.

In a large skillet, saute the asparagus, onion and mushrooms in butter until asparagus is crisp-tender. In a large bowl, combine the remaining ingredients; stir in asparagus mixture. Pour into crust.

Bake at 375° for 25-30 minutes or until a knife inserted near the edge comes out clean. Let stand for 5 minutes before cutting. **Yield:** 6-8 servings.





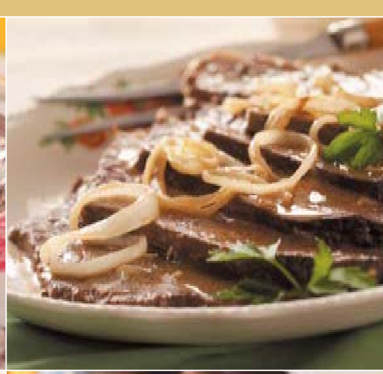
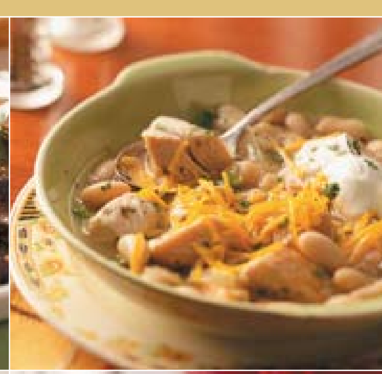



Slow-Cooked favorites

Readers were quick to enter our recent "Slow-Cooked Favorites" contest, submitting more than 1,900 of their best recipes. Taking home the top prize of $500 was Diane Halferty of Corpus Christi, Texas for her comforting **Sunday Chicken Stew**.

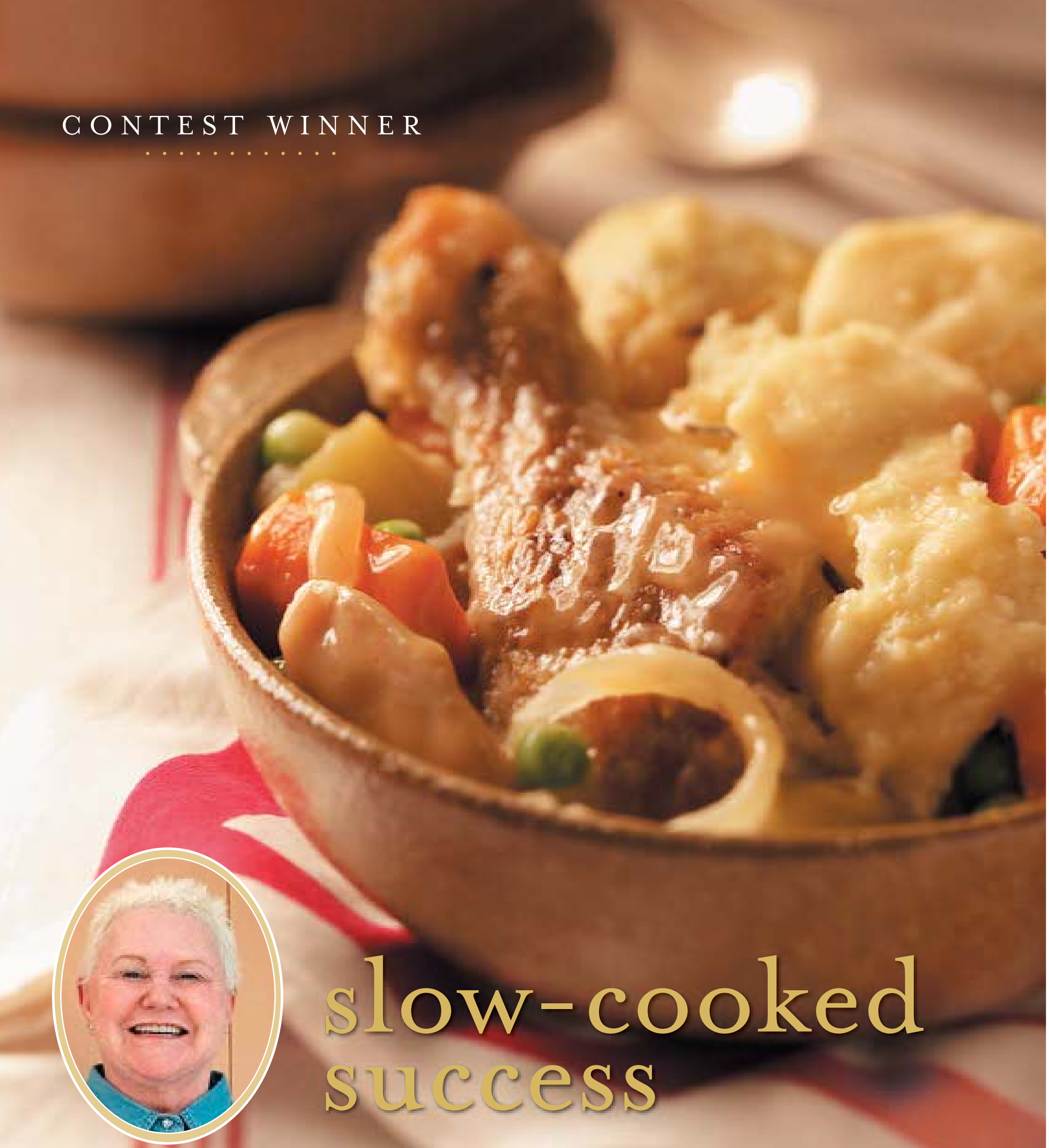
Melissa McCabe of Long Beach, California won second place—dinner for four at the restaurant of her choice—for her tasty **Vegetarian Stuffed Peppers**. Ten runners-up each won a copy of our *Contest Winning Annual Recipes 2007* cookbook.

You'll find all 12 winning slow cooker recipes in the Clip & Keep recipe card section beginning on page 29, along with 20 more recipes from our readers and field editors. Next time, we'll feature the winners in our "Lemon Lovers" contest.





slow-cooked success

The slow cooker at Diane Halferty's house sure gets a workout! She uses it to prepare everything from chili and pot roast to desserts...and octopus! So it's no surprise that this Gulf Coast cook won the $500 Grand Prize in *Taste of Home's* "Slow-Cooked Favorites" contest. Her satisfying Sunday Chicken Stew was a hit with our judges.

"I've been making this stew, which is my own recipe, since the 1960s, when I first got a slow cooker," says Diane. "It's real comfort food. I make it mostly in the winter.

"I love creating new dishes, and ethnic foods are my specialty. I've taken cooking classes all over the world. Chinese, Japanese, Thai, Indian, French and Italian are all favorites at our house."

She and husband Guy, a retired contractor, live on North Padre Island, about 25 miles from Corpus Christi, Texas. They have four grown children and three granddaughters

Schooled in Cooking

Diane started cooking at the age of 8. "When I was 17, I went to Germany to visit a pen pal and ended up enrolling at the Cordon Bleu in France. My dad didn't want me to be a chef, so my life took me in other directions."

She and Guy have lived in Seattle, Arizona and Central America. He still does some general contracting and home repairs, while Diane enjoys varied interests, such as fishing, ham radio and writing a newspaper food column. She also tends to her five parrots.

Her cooking advice is simple: "Always use the best ingredients, cook with TLC and make your creations a gift from your heart. And eat dessert first...life is uncertain!"

WIN CASH! Turn to page 45 to learn how you can enter *Taste of Home's* next national recipe contest...and get your chance at our $500 Grand Prize.

Slow-Cookin' Tips

It's easy to lift out my cooked meat loaf when the slow cooker is lined with strips of foil. Just lift the foil strips and place the meat loaf on a serving dish.

–Jolene Walters
North Miami, Florida

For a thicker chili, reserve a cup of drained canned beans. Before serving, mash the beans and stir into the chili.

–Kristine Bowles
Albuquerque, New Mexico



When cooking chicken in a slow cooker, sprinkle a little paprika over the meat to boost the color.

–Karen Ann Bland
Gove, Kansas

Next time you prepare a recipe in your slow cooker, try using a disposable liner. Cleanup is a breeze!

–Jennifer Dawson
Pocatello, Idaho

It's best to cut a 3-pound or larger roast in half to cook it evenly in a slow cooker.

–Lindsay Carpenter
Steubenville, Ohio

To brown and crisp ribs, remove them from the slow cooker onto a baking pan and broil until browned.

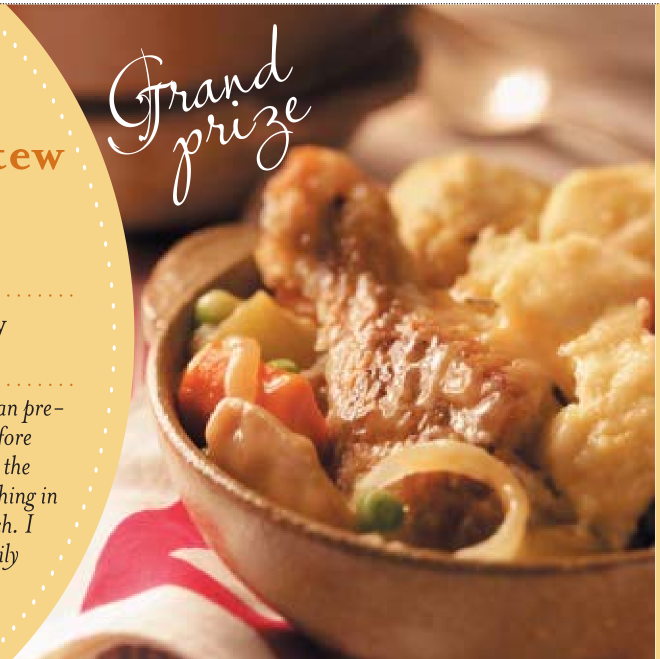
–Barbara Birk
St. George, Utah

Sunday Chicken Stew

PREP: 30 min.
COOK: 6-1/2 hours

Diane Halferty
Corpus Christi, Texas

I love this recipe because I can prepare the veggies the night before and, in the morning, brown the chicken and assemble everything in the slow cooker before church. I can spend time with my family while Sunday dinner cooks.



Vegetarian Stuffed Peppers

PREP: 30 min.
COOK: 3-1/2 hours

Melissa McCabe
Long Beach, California

These filling and flavorful peppers are an updated version of my mom's stuffed peppers, which were a favorite when I was growing up, in upstate New York. Whenever I make them, I'm reminded of home.

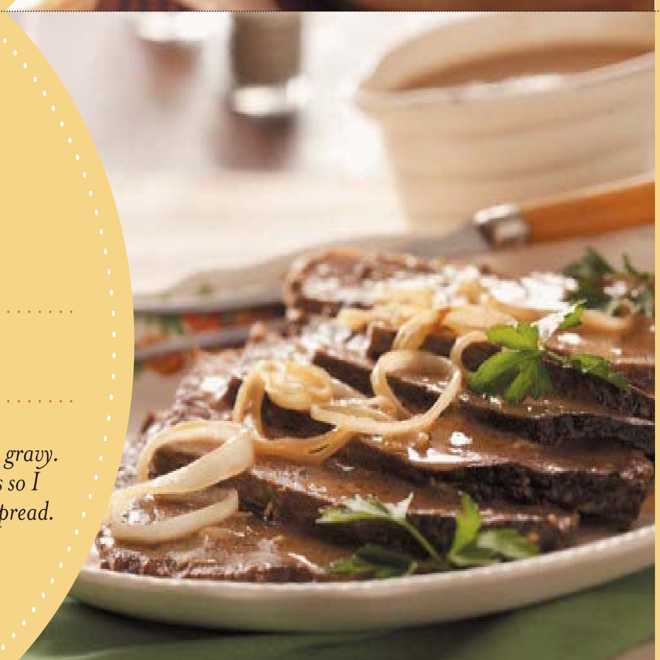


Pot Roast with Gravy

PREP: 30 min.
COOK: 7-1/2 hours

Deborah Dailey
Vancouver, Washington

My family loves this tangy, slow-cooked beef roast with gravy. We always hope for leftovers so I can make a tasty sandwich spread.



Tasty Pork Ribs

PREP: 10 min. | COOK: 6 hours

Michelle Rominger
Albia, Iowa

I like to serve these tender, country-style ribs over rice. The tantalizing aroma and zippy Cajun barbecue sauce are sure to make these ribs a favorite at your house.



Pot Roast with Gravy

- 1 beef bottom round roast (5 pounds)
- 6 tablespoons balsamic vinegar, *divided*
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper
- 2 tablespoons vegetable oil
- 3 garlic cloves, minced
- 4 bay leaves
- 1 large onion, thinly sliced
- 3 teaspoons beef bouillon granules
- 1/2 cup boiling water
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 4 to 5 tablespoons cornstarch
- 1/4 cup cold water

Cut roast in half; rub with 2 tablespoons vinegar. Combine the salt, garlic powder and pepper; rub over meat. In a large skillet, brown roast in oil on all sides. Transfer to a 5-qt. slow cooker.

Place the garlic, bay leaves and onion on roast. In a small bowl, dissolve bouillon in boiling water; stir in soup and remaining vinegar. Slowly pour over roast. Cover and cook on low for 7-8 hours or until meat is tender.

Remove roast; keep warm. Discard bay leaves. Whisk cornstarch and cold water until smooth; stir into cooking juices. Cover and cook on high for 30 minutes or until gravy is thickened. Slice roast; return to slow cooker and heat through. **Yield:** 10 servings.

TASTE OF HOME
February & March 2008

Tasty Pork Ribs

- 8 bone-in country-style pork ribs (8 ounces *each*)
- 1 cup ketchup
- 1 cup barbecue sauce
- 1/4 cup packed brown sugar
- 1/4 cup Worcestershire sauce
- 1 tablespoon balsamic vinegar
- 1 tablespoon molasses
- 1 garlic clove, minced
- 2 tablespoons dried minced onion
- 1 teaspoon Cajun seasoning
- 1 teaspoon ground mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Place ribs in a 5-qt. slow cooker. Combine the remaining ingredients; pour over ribs.

Cover and cook on low for 6-7 hours or until meat is tender. **Yield:** 8 servings.

TASTE OF HOME
February & March 2008

Sunday Chicken Stew

- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 1 broiler/fryer chicken (3 pounds), cut up and skin removed
- 2 tablespoons vegetable oil
- 3 cups chicken broth
- 6 large carrots, cut into 1-inch pieces
- 2 celery ribs, cut into 1/2-inch pieces
- 1 large sweet onion, thinly sliced
- 1 teaspoon dried rosemary, crushed
- 1-1/2 cups frozen peas

DUMPLINGS:

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon dried rosemary, crushed
- 1 egg, beaten
- 1/2 cup milk

In a large resealable plastic bag, combine the flour, salt and pepper; add chicken, a few pieces at a time, and shake to coat. In a large skillet, brown chicken in oil; remove and keep warm. Gradually add broth to the skillet; bring to a boil.

In a 5-qt. slow cooker, layer the carrots, celery and onion; sprinkle with rosemary. Add the chicken and hot broth. Cover and cook on low for 6-7 hours or until chicken juices run clear, vegetables are tender and stew is bubbling. Stir in peas.

For dumplings, in a small bowl, combine the flour, baking powder, salt and rosemary. Combine the egg and milk; stir into dry ingredients. Drop by heaping teaspoonfuls onto simmering chicken mixture. Cover and cook on high for 25-30 minutes or until a toothpick inserted in a dumpling comes out clean (do not lift the cover while simmering). **Yield:** 6 servings.

Vegetarian Stuffed Peppers

- 6 large sweet peppers
- 2 cups cooked brown rice
- 3 small tomatoes, diced
- 1 cup frozen corn, thawed
- 1 small sweet onion, diced
- 1/3 cup canned red beans, rinsed and drained
- 1/3 cup canned black beans, rinsed and drained
- 3/4 cup cubed Monterey Jack cheese
- 1 can (2-1/4 ounces) chopped ripe olives
- 4 fresh basil leaves, chopped
- 3 garlic cloves, minced
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3/4 cup meatless spaghetti sauce
- 1/2 cup water
- 4 tablespoons grated Parmesan cheese, *divided*

Cut tops off peppers and remove seeds; set aside. In a large bowl, combine the rice, tomatoes, corn, onion and beans. Stir in the Monterey Jack cheese, olives, basil, garlic, salt and pepper. Spoon into peppers.

Combine spaghetti sauce and water; pour half into an oval 5-qt. slow cooker. Add the stuffed peppers. Top with remaining sauce. Sprinkle with 2 tablespoons Parmesan cheese.

Cover and cook on low for 3-1/2 to 4 hours or until peppers are tender and filling is heated through. Sprinkle with remaining Parmesan cheese. **Yield:** 6 servings.

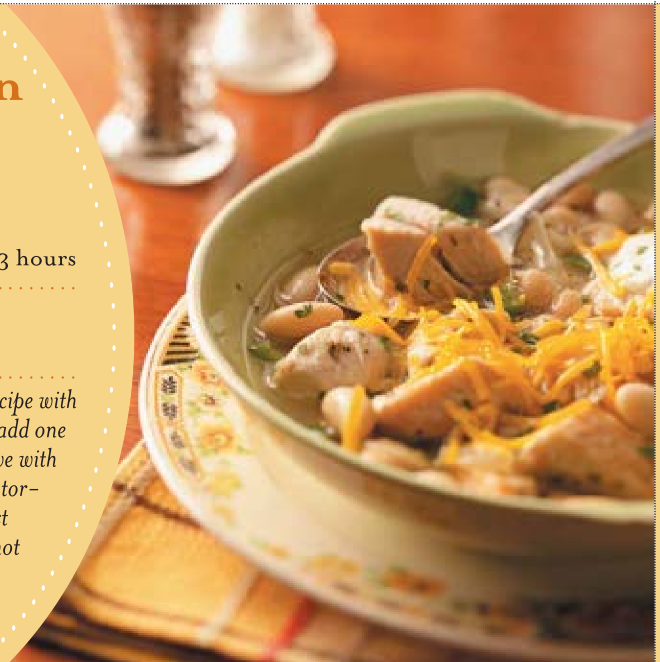
TASTE OF HOME
February & March 2008

White Bean Chicken Chili

PREP: 35 min. | COOK: 3 hours

Kristine Bowles
Albuquerque, New Mexico

My sister shared this chili recipe with me. I usually double it and add one extra can of beans, then serve with cheddar biscuits or warmed tortillas. The jalapeno adds just enough heat to notice, but not too much for my children.

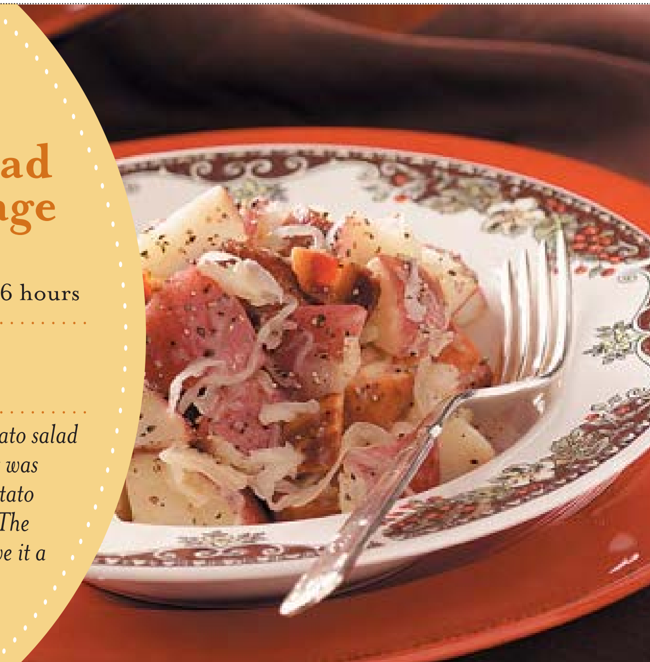


German Potato Salad with Sausage

PREP: 30 min. COOK: 6 hours

Teresa McGill
Trotwood, Ohio

Hearty and saucy, this potato salad is an old family recipe that was updated using cream of potato soup to ease preparation. The sausage and sauerkraut give it a special zip.

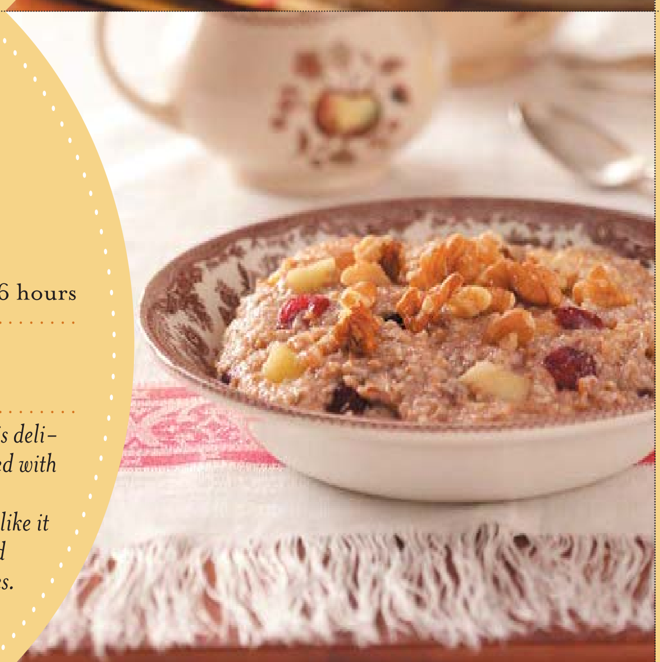


Warm 'n' Fruity Breakfast Cereal

PREP: 10 min. | COOK: 6 hours

John Vale
Hardin, Montana

We love the heartiness of this delicious cooked cereal, seasoned with cinnamon and loaded with chopped fruit and nuts. We like it served with plain yogurt and sliced bananas or blueberries. It will start your day right.



Orange Chicken with Sweet Potatoes

PREP: 25 min.
COOK: 3-1/2 hours

Vicki Smith
Okeechobee, Florida

Orange peel and pineapple juice lend a fruity taste to this super chicken and sweet potato combo. Served over rice, this appealing entree is bound to win you compliments.



Warm 'n' Fruity Breakfast Cereal

- **5 cups water**
- **2 cups seven-grain cereal**
- **1 medium apple, peeled and chopped**
- **1 cup unsweetened apple juice**
- **1/4 cup dried apricots, chopped**
- **1/4 cup dried cranberries**
- **1/4 cup raisins**
- **1/4 cup chopped dates**
- **1/4 cup maple syrup**
- **1 teaspoon ground cinnamon**
- **1/2 teaspoon salt**
- **Chopped walnuts, optional**

In a 5-qt. slow cooker, combine the first 11 ingredients. Cover and cook on low for 6-7 hours or until fruits are softened. Sprinkle individual servings with walnuts if desired. **Yield:** 10 cups.

NUTRITION FACTS: 1 cup (calculated without walnuts) equals 185 calories, 3 g fat (trace saturated fat), 0 cholesterol, 120 mg sodium, 37 g carbohydrate, 5 g fiber, 5 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 fruit, 1/2 fat.

TASTE OF HOME
February & March 2008

Orange Chicken with Sweet Potatoes

- **3 medium sweet potatoes, peeled and sliced**
- **2/3 cup plus 3 tablespoons all-purpose flour, *divided***
- **1 teaspoon salt**
- **1 teaspoon onion powder**
- **1 teaspoon ground nutmeg**
- **1 teaspoon ground cinnamon**
- **1 teaspoon pepper**
- **4 boneless skinless chicken breast halves (5 ounces *each*)**
- **2 tablespoons butter**
- **1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted**
- **3/4 cup unsweetened pineapple juice**
- **2 teaspoons brown sugar**
- **1 teaspoon grated orange peel**
- **1/2 pound sliced fresh mushrooms**
- **Hot cooked rice**

Layer sweet potatoes in a 3-qt. slow cooker. In a large resealable plastic bag, combine 2/3 cup flour and seasonings; add chicken, one piece at a time, and shake to coat.

In a large skillet over medium heat, cook chicken in butter for 3 minutes on each side or until lightly browned. Arrange chicken over sweet potatoes.

Place remaining flour in a small bowl. Stir in the soup, pineapple juice, brown sugar and orange peel until blended. Add mushrooms; pour over chicken.

Cover and cook on low for 3-1/2 to 4 hours or until a meat thermometer reads 170° and potatoes are tender. Serve with rice. **Yield:** 4 servings.

White Bean Chicken Chili

- **3/4 pound boneless skinless chicken breasts, cubed**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **2 tablespoons olive oil**
- **1 medium onion, chopped**
- **4 garlic cloves, minced**
- **1 jalapeno pepper, seeded and chopped**
- **2 teaspoons dried oregano**
- **1 teaspoon ground cumin**
- **2 cans (15 ounces *each*) white kidney *or* cannellini beans, rinsed and drained, *divided***
- **3 cups chicken broth, *divided***
- **1-1/2 cups (6 ounces) shredded cheddar cheese**
- **Sour cream and minced fresh cilantro, optional**

Sprinkle chicken with salt and pepper. In a large skillet over medium heat, cook chicken in oil for 2 minutes.

Stir in the onion, garlic and jalapeno; cook 2 minutes longer. Sprinkle with oregano and cumin; cook 1 minute longer or until chicken is browned and vegetables are tender. Transfer to a 3-qt. slow cooker. In a small bowl, mash 1 cup of beans. Add 1/2 cup broth; stir until blended. Add to the slow cooker with the remaining beans and broth.

Cover and cook on low for 3 to 3-1/2 hours or until chicken juices run clear. Stir before serving. Sprinkle with cheese. Garnish with sour cream and cilantro if desired. **Yield:** 6 servings.

EDITOR'S NOTE: When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.

German Potato Salad with Sausage

- **8 bacon strips, diced**
- **1 large onion, chopped**
- **1 pound smoked Polish sausage, halved and cut into 1/2-inch slices**
- **2 pounds medium red potatoes, cut into chunks**
- **1 can (10-3/4 ounces) condensed cream of potato soup, undiluted**
- **1 cup sauerkraut, rinsed and well drained**
- **1/2 cup water**
- **1/4 cup cider vinegar**
- **1 tablespoon sugar**
- **1/2 teaspoon salt**
- **1/2 teaspoon coarsely ground pepper**

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. In the drippings, saute onion for 1 minute. Add sausage; cook until lightly browned. Add potatoes; cook 2 minutes longer.

Drain; transfer sausage mixture to a 3-qt. slow cooker. In a small bowl, combine the soup, sauerkraut, water, vinegar, sugar, salt and pepper. Pour over sausage mixture. Sprinkle with bacon.

Cover and cook on low for 6-7 hours or until potatoes are tender. **Yield:** 8 servings.

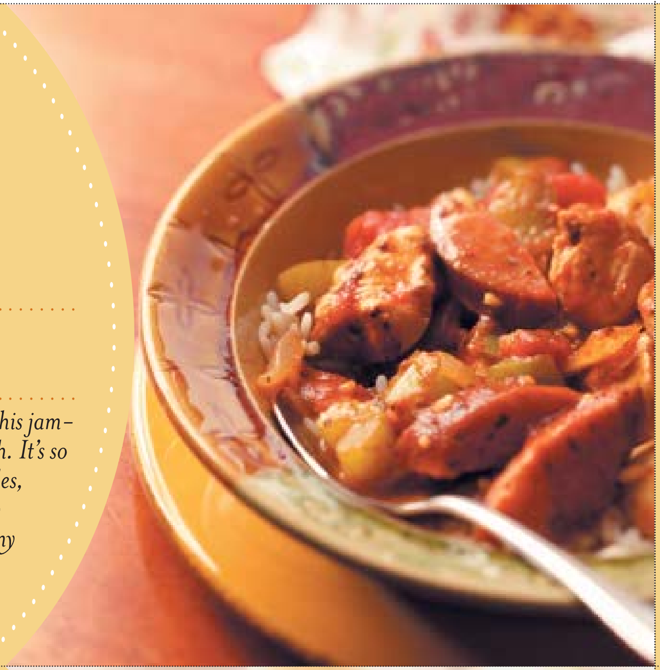
TASTE OF HOME
February & March 2008

Forgotten Jambalaya

PREP: 35 min.
COOK: 4-1/4 hours

Cindi Coss
Coppell, Texas

During chilly months, I fix this jambalaya at least once a month. It's so easy...just chop the vegetables, dump everything in the slow cooker and forget it! Even my sons, who are picky about spicy things, like this dish.

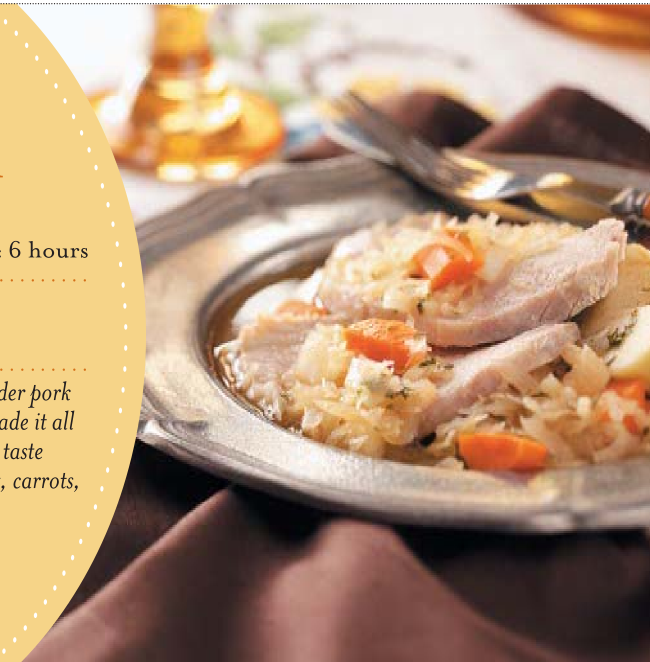


Bavarian Pork Loin

PREP: 25 min. | COOK: 6 hours

★ Edie DeSpain
Logan, Utah

I got the recipe for this tender pork roast from an aunt who made it all the time. What a delicious taste sensation, with sauerkraut, carrots, onion and apples!

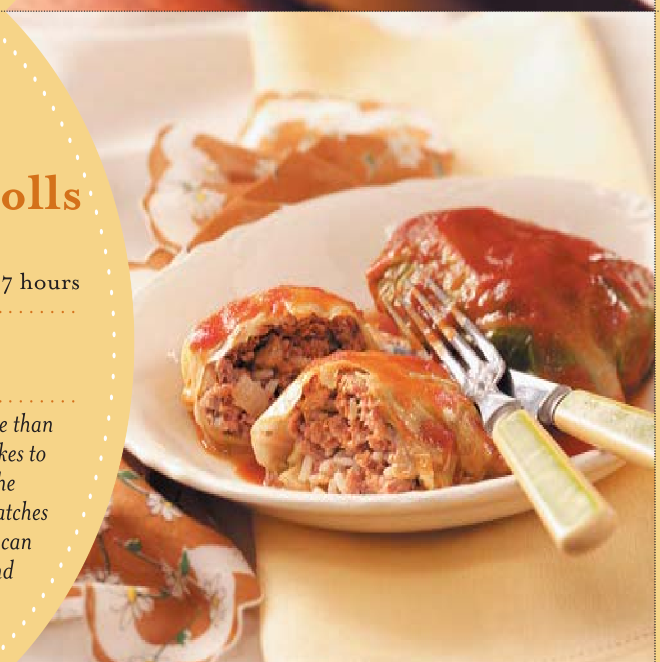


Sweet 'n' Tender Cabbage Rolls

PREP: 40 min. | COOK: 7 hours

Sonja Benz
Carmel, Indiana

I've used this recipe for more than 30 years, and the time it takes to assemble the rolls is worth the effort. I always make two batches because they go so fast. You can assemble the night before and cook the next day.

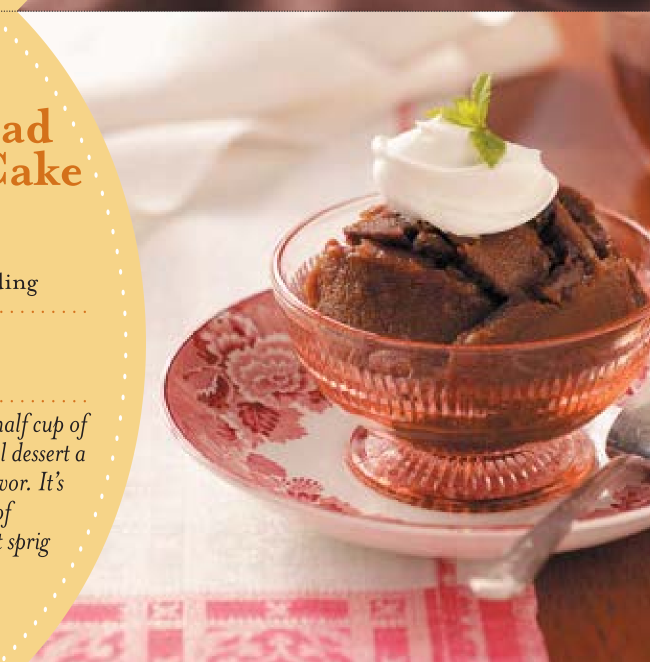


Gingerbread Pudding Cake

PREP: 20 min.
COOK: 2 hours + standing

Barbara Cook
Yuma, Arizona

A handful of spices and a half cup of molasses give this delightful dessert a yummy, old-fashioned flavor. It's pretty, too, with a dollop of whipped cream and a mint sprig on top.



Sweet 'n' Tender Cabbage Rolls

- 1 large head cabbage
- 2 eggs, beaten
- 1/2 cup milk
- 2 cups cooked long grain rice
- 2 jars (4-1/2 ounces *each*) sliced mushrooms, well drained
- 1 small onion, chopped
- 2 teaspoons salt
- 1 teaspoon dried parsley flakes
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon pepper
- 2 pounds lean ground beef

SAUCE:

- 2 cans (8 ounces *each*) tomato sauce
- 1/2 cup packed brown sugar
- 2 tablespoons lemon juice
- 2 teaspoons Worcestershire sauce

Cook cabbage in boiling water just until leaves fall off head. Set aside 14 large leaves for rolls. (Refrigerate remaining cabbage for another use.) Cut out the thick vein from the bottom of each reserved leaf, making a V-shaped cut.

In a large bowl, combine the eggs, milk, rice, mushrooms, onion and seasonings. Crumble beef over mixture and mix well. Place about 1/2 cup on each cabbage leaf; overlap cut ends and fold in sides, beginning from the cut end. Roll up completely to enclose filling.

Place seven rolls, seam side down, in a 5-qt. slow cooker. Combine sauce ingredients; pour half over cabbage rolls. Top with remaining rolls and sauce. Cover and cook on low for 7-8 hours or until a meat thermometer reads 160°. **Yield:** 7 servings.

TASTE OF HOME
February & March 2008

Gingerbread Pudding Cake

- 1/4 cup butter, softened
- 1/4 cup sugar
- 1 egg white
- 1 teaspoon vanilla extract
- 1/2 cup molasses
- 1 cup water
- 1-1/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1/4 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 1/2 cup chopped pecans

TOPPING:

- 6 tablespoons brown sugar
- 3/4 cup hot water
- 2/3 cup butter, melted

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in egg white and vanilla.

Combine molasses and water until blended. Combine the flour, baking soda, cinnamon, ginger, salt, allspice and nutmeg; add to creamed mixture alternately with molasses mixture, beating well after each addition. Fold in pecans.

Pour into a greased 3-qt. slow cooker. Sprinkle with brown sugar. Combine hot water and butter; pour over batter (do not stir).

Cover and cook on high for 2 to 2-1/2 hours or until a toothpick inserted near the center of cake comes out clean. Turn off heat. Let stand for 15 minutes. Serve warm. **Yield:** 6-8 servings.

TASTE OF HOME
February & March 2008

Forgotten Jambalaya

- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 can (14-1/2 ounces) beef *or* chicken broth
- 1 can (6 ounces) tomato paste
- 2 medium green peppers, chopped
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 5 garlic cloves, minced
- 3 teaspoons dried parsley flakes
- 2 teaspoons dried basil
- 1-1/2 teaspoons dried oregano
- 1-1/4 teaspoons salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon hot pepper sauce
- 1 pound boneless skinless chicken breasts, cut into 1-inch cubes
- 1 pound smoked sausage, halved and cut into 1/4-inch slices
- 1/2 pound uncooked medium shrimp, peeled and deveined
- Hot cooked rice

In a 5-qt. slow cooker, combine the tomatoes, broth and tomato paste. Stir in the green peppers, onion, celery, garlic and seasonings. Stir in chicken and sausage.

Cover and cook on low for 4 hours or until chicken is tender. Stir in shrimp. Cover and cook 15-30 minutes longer or until shrimp turn pink. Serve with rice. **Yield:** 11 servings.

TASTE OF HOME
February & March 2008

Bavarian Pork Loin

- 1 boneless whole pork loin roast (3 pounds)
- 1 can (14 ounces) Bavarian sauerkraut, rinsed and drained
- 1-3/4 cups chopped carrots
- 1 large onion, finely chopped
- 1/2 cup unsweetened apple juice
- 2 teaspoons dried parsley flakes
- 3 large tart apples, peeled and quartered

Cut roast in half; place in a 5-qt. slow cooker. In a small bowl, combine the sauerkraut, carrots, onion, apple juice and parsley; spoon over roast. Cover and cook on low for 4 hours.

Add apples to slow cooker. Cover and cook 2 to 2-1/2 hours longer or until a meat thermometer reads 160°. Remove roast; let stand for 5 minutes before slicing. Serve with sauerkraut mixture. **Yield:** 10 servings.

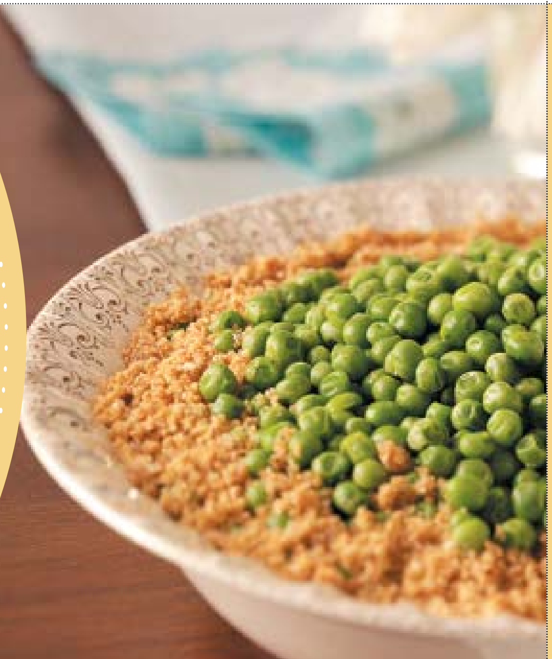
TASTE OF HOME
February & March 2008

Holiday Peas

PREP/TOTAL TIME: 20 min.

★ Sue Gronholz
Beaver Dam, Wisconsin

My mom used to "dress up" peas with buttered cracker crumbs when I was little, and this remains one of my favorite dishes. Just about any type of savory crackers can be substituted in this recipe, including herb-flavored varieties.



Rosemary Mashed Potatoes

PREP/TOTAL TIME: 30 min.

★ Sue Gronholz
Beaver Dam, Wisconsin

For these special-occasion potatoes, I use whipping cream instead of milk. I must admit that I was a little shocked when a good friend suggested this, but have to agree that it makes ordinary mashed potatoes taste exceptional.



Hint of Mint Fruit Salad

PREP: 20 min. + chilling

★ Sue Gronholz
Beaver Dam, Wisconsin

I enjoy making herbal syrups like the simple dressing for this colorful fruit salad. It definitely adds pizzazz to our Easter dinner.



Layered Mocha Cheesecake

PREP: 30 min.
BAKE: 45 min. + chilling

★ Sue Gronholz
Beaver Dam, Wisconsin

In my search for the perfect mocha cheesecake, I ended up combining a few of my favorite recipes to create this delicious version. It's as much a feast for the eyes as for the palate!



FIELD EDITOR FAVORITES (P. 22)

Hint of Mint Fruit Salad

- 1 cup sugar
- 1 cup water
- 1 cup loosely packed mint sprigs
- 2-1/2 cups chopped apples
- 2-1/2 cups chopped ripe pears
- 2 cups cubed fresh pineapple
- 2 cups sliced fresh strawberries
- 1 cup fresh blueberries
- 1 cup mayonnaise

In a large saucepan, bring sugar and water to a boil. Reduce heat; simmer, uncovered, for 4 minutes. Remove from the heat. Add mint; cover and steep for 20 minutes. Strain and discard mint. Transfer syrup to a small bowl; refrigerate until chilled.

Just before serving, combine the apples, pears, pineapple, strawberries and blueberries in a large bowl. Stir mayonnaise into mint syrup until blended; pour over the fruit and toss to coat. **Yield:** 12 servings.

TASTE OF HOME
February & March 2008

Layered Mocha Cheesecake

- 1-1/2 cups cream-filled chocolate sandwich cookie crumbs
- 1/4 cup butter, melted

FILLING:

- 2 tablespoons plus 1-1/2 teaspoons instant coffee granules
- 1 tablespoon boiling water
- 1/4 teaspoon ground cinnamon
- 4 packages (8 ounces *each*) cream cheese, softened
- 1-1/2 cups sugar
- 1/4 cup all-purpose flour
- 4 eggs, lightly beaten
- 2 teaspoons vanilla extract
- 2 cups (12 ounces) semisweet chocolate chips, melted and cooled

GLAZE:

- 1/2 cup semisweet chocolate chips
- 3 tablespoons butter
- Chocolate-covered coffee beans, optional

Combine cookie crumbs and butter; press onto the bottom of a greased 9-in. springform pan. In a small bowl, combine the coffee granules, water and cinnamon; set aside.

In a large mixing bowl, beat the cream cheese, sugar and flour until smooth. Add eggs; beat on low speed just until combined. Stir in vanilla. Divide batter in half. Stir melted chocolate into one portion; pour over crust. Stir coffee mixture into the remaining batter; spoon over chocolate layer.

Place pan on a double thickness of heavy-duty foil (about 16 in. square). Securely wrap foil around pan. Place in a large baking pan; add 1 in. of hot water to larger pan.

Bake at 325° for 45-50 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

In a microwave-safe bowl, melt chocolate chips and butter; stir until smooth. Spread over cheesecake. Remove sides of pan. Garnish with coffee beans if desired. Refrigerate leftovers. **Yield:** 16 servings.

TASTE OF HOME
February & March 2008

Holiday Peas

- 2 packages (16 ounces *each*) frozen peas
- 2 teaspoons salt
- 1 cup finely crushed wheat crackers
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons butter, melted

Place peas in a large saucepan; add salt. Cover with water. Bring to a boil. Reduce heat; cover and simmer for 5-6 minutes or until tender.

Meanwhile, toss the cracker crumbs, Parmesan cheese and butter. Drain peas and place in a serving bowl; top with the crumb mixture. **Yield:** 12 servings.

NUTRITION FACTS: 3/4 cup equals 87 calories, 3 g fat (1 g saturated fat), 6 mg cholesterol, 523 mg sodium, 12 g carbohydrate, 4 g fiber, 4 g protein. **DIABETIC EXCHANGES:** 1 starch, 1/2 fat.

TASTE OF HOME
February & March 2008

Rosemary Mashed Potatoes

- 8 large potatoes (about 4 pounds), peeled and quartered
- 1-1/2 teaspoons salt, *divided*
- 3/4 cup heavy whipping cream
- 1/4 cup butter, cubed
- 1/2 teaspoon minced fresh rosemary
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper

Place potatoes in a Dutch oven; add 1 teaspoon salt. Cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain.

Place potatoes in a large mixing bowl. Add the cream, butter, rosemary, nutmeg, pepper and remaining salt; beat until smooth. **Yield:** 12 servings.

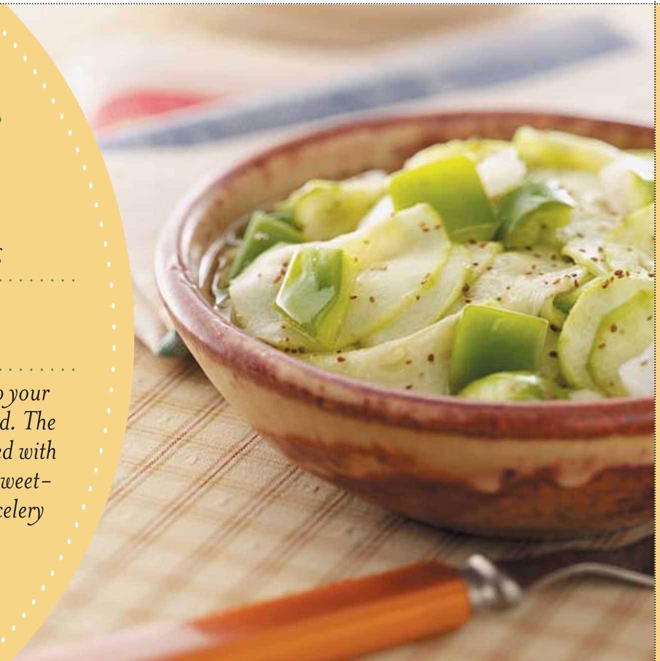
TASTE OF HOME
February & March 2008

Cucumber Salad

PREP: 15 min. + chilling

Mary Lou Boyce
Wilmington, Delaware

Add a fresh-tasting touch to your menu with this favorite salad. The crunchy cucumbers are tossed with onion, green pepper and a sweet-tart dressing seasoned with celery seed.



Glazed Julienned Carrots

PREP/TOTAL TIME: 20 min.

Mary Lou Boyce
Wilmington, Delaware

There's just enough butter and sugar in Mom's glazed carrot recipe to bring out the natural sweetness of the popular veggie. With just five ingredients, this recipe is ready to serve in minutes.

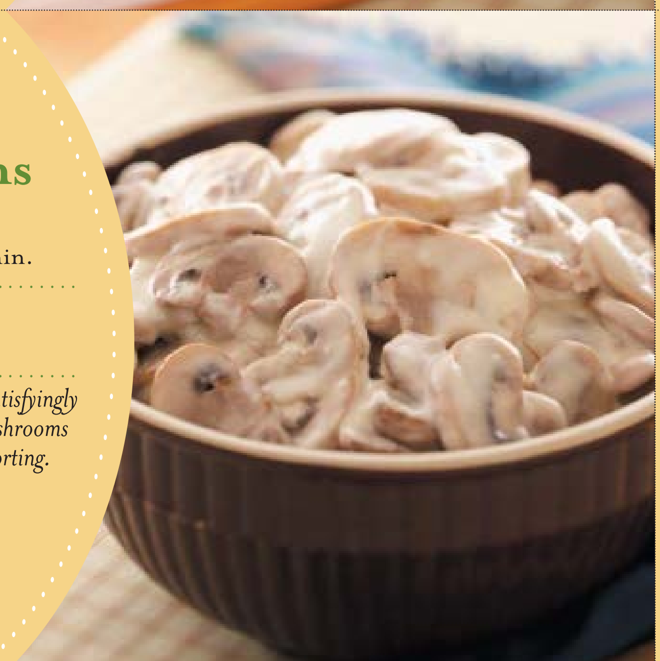


Creamed Mushrooms

PREP/TOTAL TIME: 25 min.

Mary Lou Boyce
Wilmington, Delaware

So simply prepared yet so satisfyingly good, these thinly sliced mushrooms are creamy, mild and comforting.



Ranger Cookies

PREP: 25 min.
BAKE: 10 min./batch

Mary Lou Boyce
Wilmington, Delaware

These golden brown cookies are crispy on the outside and cake-like on the inside. Their tasty blend of oats, rice cereal, coconut and brown sugar have made them a favorite with our family. You won't be able to eat just one!



MOM'S BEST MEAL (P. 10)

Creamed Mushrooms

- **3 pounds sliced fresh mushrooms**
- **1/2 cup butter, cubed**
- **1/2 cup all-purpose flour**
- **2-1/2 cups milk**
- **1 cup evaporated milk**
- **2 teaspoons salt**

Place mushrooms in a large kettle; cover with water. Bring to a boil; stir. Reduce heat; cover and simmer for 3 minutes or until tender. Drain well.

In a Dutch oven, melt butter. Stir in flour until smooth; gradually add milk and evaporated milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in salt and mushrooms. Cook and stir over medium heat for 3-4 minutes or until heated through. **Yield:** 8 servings.

TASTE OF HOME
February & March 2008

Ranger Cookies

- **1 cup shortening**
- **1 cup sugar**
- **1 cup packed brown sugar**
- **2 eggs**
- **1 teaspoon vanilla extract**
- **2 cups all-purpose flour**
- **1 teaspoon baking soda**
- **1/2 teaspoon baking powder**
- **1/2 teaspoon salt**
- **2 cups quick-cooking oats**
- **2 cups crisp rice cereal**
- **1 cup flaked coconut**

In a large mixing bowl, cream shortening and sugars until light and fluffy. Beat in eggs and vanilla. Combine the flour, baking soda, baking powder and salt; gradually add to creamed mixture and mix well. Stir in the oats, cereal and coconut.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350° for 7-9 minutes or until golden brown. Remove to wire racks. **Yield:** 7-1/2 dozen.

NUTRITION FACTS: 1 cookie equals 63 calories, 3 g fat (1 g saturated fat), 5 mg cholesterol, 40 mg sodium, 9 g carbohydrate, trace fiber, 1 g protein. **DIABETIC EXCHANGES:** 1/2 starch, 1/2 fat.

TASTE OF HOME
February & March 2008

Cucumber Salad

- **7 cups thinly sliced peeled cucumbers**
- **2 cups sugar**
- **1 large onion, chopped**
- **1 medium green pepper, chopped**
- **1 cup cider vinegar**
- **1 tablespoon salt**
- **1 tablespoon celery seed**

In a large serving bowl, combine all ingredients. Cover and refrigerate for at least 1 hour, stirring occasionally. Serve with a slotted spoon. **Yield:** 8-10 servings.

TASTE OF HOME
February & March 2008

Glazed Julienned Carrots

- **2 pounds carrots, julienned**
- **1/3 cup butter, cubed**
- **1/4 cup sugar**
- **1/4 cup water**
- **1/2 teaspoon salt**

In a large skillet, combine all ingredients. Cover and cook over medium heat for 7-10 minutes or until carrots are crisp-tender. Serve with a slotted spoon. **Yield:** 8 servings.

NUTRITION FACTS: 3/4 cup equals 140 calories, 8 g fat (5 g saturated fat), 20 mg cholesterol, 264 mg sodium, 18 g carbohydrate, 3 g fiber, 1 g protein. **DIABETIC EXCHANGES:** 2 vegetable, 1-1/2 fat, 1/2 starch.

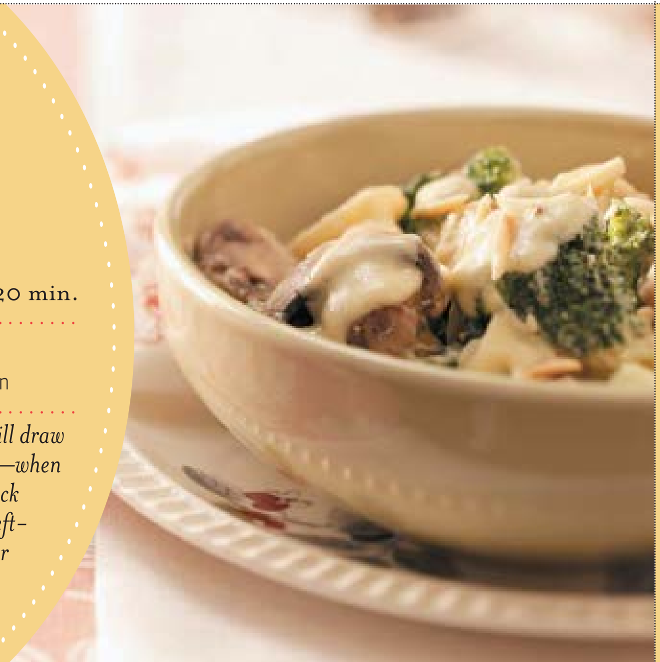
TASTE OF HOME
February & March 2008

Broccoli Chicken Supreme

PREP: 30 min. | BAKE: 20 min.

Vi Neiding
South Milwaukee, Wisconsin

This comforting casserole will draw a crowd—and compliments—when it's served at your next potluck dinner. Try the sauce with left-over or cooked meats, fish or vegetables.



Five-Topping Bread

PREP: 30 min. + rising
BAKE: 20 min.

★ Traci Wynne
Bear, Delaware

I love making bread, and you can't go wrong with this recipe. These tender, golden brown loaves have a great combination of seasonings sprin-kled on top that make them go well with pretty much any meal…or as cut slices for sandwiches.



Mustard-Sour Cream Salad Dressing

PREP/TOTAL TIME: 10 min.

★ Marian Platt
Sequim, Washington

This smooth blend with a mild mustard flavor drapes nicely over any salad or bowl of mixed greens…and it makes a big batch.



Strawberry-Rhubarb Cream Dessert

PREP: 45 min.
BAKE: 20 min. + chilling

Sara Zignego
Hartford, Wisconsin

A neighbor shared this recipe with me, and I created my own varia-tion using garden-fresh rhubarb and strawberries. It went over big at a family party. Not a crumb was left!



POTLUCK PLEASERS (P. 14)

Mustard-Sour Cream Salad Dressing

- **1/2 cup red wine vinegar**
- **1/2 cup sour cream**
- **1/2 cup Dijon mustard**
- **2 teaspoons sugar**
- **2 garlic cloves, peeled**
- **1/4 teaspoon salt**
- **1/4 teaspoon white pepper**
- **1/4 teaspoon Worcestershire sauce**
- **1-1/2 cups vegetable oil**

Place the first eight ingredients in a blender; cover and process until smooth. While processing, gradually add oil in a steady stream. Transfer to a bowl or pitcher. Cover and refrigerate until serving. **Yield:** 2-1/2 cups.

TASTE OF HOME
February & March 2008

Strawberry-Rhubarb Cream Dessert

- **2 cups all-purpose flour**
- **1 cup chopped pecans**
- **1 cup butter, melted**
- **1/4 cup sugar**

TOPPING:

- **1 cup packed brown sugar**
- **3 tablespoons cornstarch**
- **5 cups chopped fresh *or* frozen rhubarb**
- **1 cup sliced fresh strawberries**
- **1 package (8 ounces) cream cheese, softened**
- **1 cup confectioners' sugar**
- **1-1/4 cups heavy whipping cream, whipped, *divided***

Additional brown sugar, optional

In a small bowl, combine the flour, pecans, butter and sugar. Press into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350° for 18-20 minutes or until golden brown. Cool on a wire rack.

In a large saucepan, combine brown sugar and cornstarch. Stir in rhubarb until combined. Bring to a boil over medium heat, stirring often. Reduce heat; cook and stir for 4-5 minutes or until thickened. Remove from heat; cool. Stir in strawberries.

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in 1 cup whipped cream. Spread over crust; top with rhubarb mixture. Spread with remaining whipped cream. Refrigerate for 3-4 hours before serving. Garnish with additional brown sugar if desired. **Yield:** 12 servings.

TASTE OF HOME
February & March 2008

Broccoli Chicken Supreme

- **6 cups fresh broccoli florets**
- **3 cups sliced fresh mushrooms**
- **1 tablespoon butter**
- **6 cups cubed cooked chicken**
- **3 cans (8 ounces *each*) sliced water chestnuts, drained**

SAUCE:

- **6 tablespoons butter, cubed**
- **1/2 cup plus 1 tablespoon all-purpose flour**
- **1-1/2 teaspoons seasoned salt**
- **1/8 teaspoon pepper**
- **3 cups chicken broth**
- **1 cup heavy whipping cream**
- **6 egg yolks, lightly beaten**
- **3/4 teaspoon lemon juice**
- **1/8 teaspoon ground nutmeg**
- **3/4 cup slivered almonds, toasted**

Place broccoli in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 5-7 minutes or until crisp-tender. Meanwhile, in a large skillet, saute mushrooms in butter until tender.

In a greased 13-in. x 9-in. x 2-in. baking dish, layer 4 cups chicken, two-thirds of the mushrooms, two cans of water chestnuts and 4 cups broccoli. In a greased 8-in. square baking dish, layer the remaining chicken, mushrooms, water chestnuts and broccoli.

In a large saucepan over medium heat, melt butter. Stir in the flour, seasoned salt and pepper until smooth. Gradually add broth and cream. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat.

Stir a small amount of hot mixture into egg yolks. Return all to the pan; cook and stir until mixture reaches 160° and coats the back of a metal spoon. Remove from the heat; stir in lemon juice and nutmeg.

Pour 3 cups sauce over the large casserole and remaining sauce over the small casserole; sprinkle with almonds. Bake, uncovered, at 375° for 20-25 minutes or until bubbly and heated through. **Yield:** 12 servings.

Five-Topping Bread

- **1 package (1/4 ounce) active dry yeast**
- **3/4 cup warm water (110° to 115°)**
- **1 cup warm milk (110° to 115°)**
- **1/4 cup sugar**
- **1/4 cup butter, softened**
- **1 egg, *separated***
- **2 teaspoons salt, *divided***
- **4 to 4-1/2 cups all-purpose flour**
- **1 tablespoon water**
- **1 teaspoon *each* poppy seeds, sesame seeds and caraway seeds**
- **1 teaspoon dried minced onion**

In a large mixing bowl, dissolve yeast in warm water. Add the milk, sugar, butter, egg yolk, 1-1/2 teaspoons salt and 2 cups flour. Beat on medium speed for 3 minutes. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into two round loaves. Place each on a baking sheet coated with cooking spray. Beat egg white and water; brush over loaves.

Combine the poppy seeds, sesame seeds, caraway seeds, onion and remaining salt; sprinkle over loaves. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 375° for 20-25 minutes or until golden brown. Cut into wedges; serve warm. **Yield:** 2 loaves (10 wedges each).

NUTRITION FACTS: 1 slice equals 134 calories, 3 g fat (2 g saturated fat), 18 mg cholesterol, 269 mg sodium, 22 g carbohydrate, 1 g fiber, 3 g protein. **DIABETIC EXCHANGES:** 1-1/2 starch, 1/2 fat.

Pumpkin Pecan Loaves

PREP: 20 min.
BAKE: 45 min. + cooling

Robin Guthrie
Victorville, California

This recipe is too good not to share! Three loaves easily feed a crowd, or you can use them as gifts. Either way, these spice-swirled loaves get gobbled up fast.



Calico Salad

PREP: 20 min. + chilling

Bernice Knutson
Danbury, Iowa

Here's a top-rated salad perfect for potlucks or family parties. Its colorful blend of corn, peas and pimientos makes it easy to spot on the buffet table, and the gang'll love the crunchy water chestnuts and almonds.



Southwestern Nachos

PREP: 40 min.
COOK: 7-1/4 hours

Kelly Byler
Goshen, Indiana

Guests will go crazy when you serve two heaping pans of this cheesy nacho casserole, with tender chunks of pork. You don't need to worry about filling the chip bowl...the tortilla chips are conveniently baked right in the dish!



Sour Cream Sugar Cookies

PREP: 70 min. + chilling
BAKE: 10 min./batch + cooling

★ Carolyn Walton
Smoot, Wyoming

I make these cookies for my family and our neighbors every Valentine's Day. The heart-shaped treats stay soft for at least a week, and they look so pretty frosted bright pink and then piped with lacy frosting.



Southwestern Nachos

- 2 boneless whole pork loin roasts (3-1/2 pounds *each*)
- 1 cup unsweetened apple juice
- 6 garlic cloves, minced
- 1 teaspoon salt
- 1 teaspoon Liquid Smoke, optional
- 2-1/2 cups barbecue sauce, *divided*
- 1/3 cup packed brown sugar
- 2 tablespoons honey
- 1 package (11 ounces) tortilla chip scoops
- 1-1/2 cups frozen corn
- 1 can (15 ounces) black beans, rinsed and drained
- 1 medium tomato, seeded and chopped
- 1 medium red onion, chopped
- 1/3 cup minced fresh cilantro
- 1 jalapeno pepper, seeded and chopped
- 2 teaspoons lime juice
- 1 package (16 ounces) process cheese (Velveeta), cubed
- 2 tablespoons milk

Cut each roast in half; place in two 5-qt. slow cookers. Combine the apple juice, garlic, salt and Liquid Smoke if desired; pour over meat. Cover and cook on low for 7-8 hours or until tender.

Shred pork with two forks; place in a very large bowl. Stir in 2 cups barbecue sauce, brown sugar and honey. Divide tortilla chips between two greased 13-in. x 9-in. x 2-in. baking dishes; top with pork mixture. Combine the corn, beans, tomato, onion, cilantro, jalapeno and lime juice; spoon over the pork mixture.

Bake, uncovered, at 375° for 15-20 minutes or until heated through. Meanwhile, in a small saucepan, melt cheese with milk. Drizzle cheese sauce and remaining barbecue sauce over nachos. **Yield:** 30 servings.

EDITOR'S NOTE: When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.

Sour Cream Sugar Cookies

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup (8 ounces) sour cream
- 1-1/2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 1-1/2 teaspoons baking soda
- 1/4 teaspoon salt

FROSTING:

- 1 cup butter, softened
- 9 cups confectioners' sugar
- 3 teaspoons vanilla extract
- 2/3 to 3/4 cup milk
- Paste food coloring

In a large mixing bowl, cream shortening and sugar until light and fluffy. Beat in the egg, sour cream and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 1 hour or until easy to handle.

On a lightly floured surface, roll dough to 1/4-in. thickness. Cut with a floured 3-in. heart-shaped cookie cutter.

Place 1 in. apart on baking sheets lightly coated with cooking spray. Bake at 350° for 8-10 minutes or until set. Cool for 1 minute before removing to wire racks to cool completely.

For frosting, in a large mixing bowl, cream butter until light and fluffy. Beat in confectioners' sugar and vanilla. Add enough milk to achieve desired consistency. Tint with food coloring. Decorate cookies as desired. **Yield:** about 4-1/2 dozen.

NUTRITION FACTS: 1 cookie equals 197 calories, 8 g fat (4 g saturated fat), 16 mg cholesterol, 84 mg sodium, 30 g carbohydrate, trace fiber, 1 g protein. **DIABETIC EXCHANGES:** 2 starch, 1-1/2 fat.

Pumpkin Pecan Loaves

- 3/4 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/3 cup cold butter
- 1 cup chopped pecans, *divided*
- 2 packages (16 ounces *each*) pound cake mix
- 1 can (15 ounces) solid-pack pumpkin
- 4 eggs
- 3/4 cup water
- 2 teaspoons baking soda
- 2 teaspoons pumpkin pie spice

For streusel, combine brown sugar and flour in a bowl; cut in butter until mixture resembles coarse crumbs. Stir in 1/2 cup pecans; set aside.

In a large mixing bowl, combine pound cake mixes, pumpkin, eggs, water, baking soda and pumpkin pie spice; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Fold in remaining pecans.

Divide half of the batter among three greased and floured 8-in. x 4-in. x 2-in. loaf pans. Sprinkle with half of the streusel. Top with remaining batter and streusel.

Bake at 350° for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. **Yield:** 3 loaves (12 slices each).

TASTE OF HOME
February & March 2008

Calico Salad

- 12 packages (16 ounces *each*) frozen corn, thawed
- 12 packages (16 ounces *each*) frozen peas, thawed
- 12 cans (8 ounces *each*) sliced water chestnuts, drained
- 3 cups chopped green onions
- 3 jars (4 ounces *each*) diced pimientos, drained
- 6 cups mayonnaise
- 2-1/4 cups grated Parmesan cheese
- 2-1/4 cups milk
- 3/4 cup lemon juice
- 2 tablespoons salt
- 1-1/2 teaspoons pepper
- 6 cups slivered almonds, toasted

In several large bowls, combine the corn, peas, water chestnuts, onions and pimientos.

In another large bowl, combine the mayonnaise, Parmesan cheese, milk, lemon juice, salt and pepper. Pour over vegetables; toss to coat. Cover and chill for at least 2 hours. Just before serving, add almonds and toss to combine. **Yield:** 128 servings (3/4 cup each).

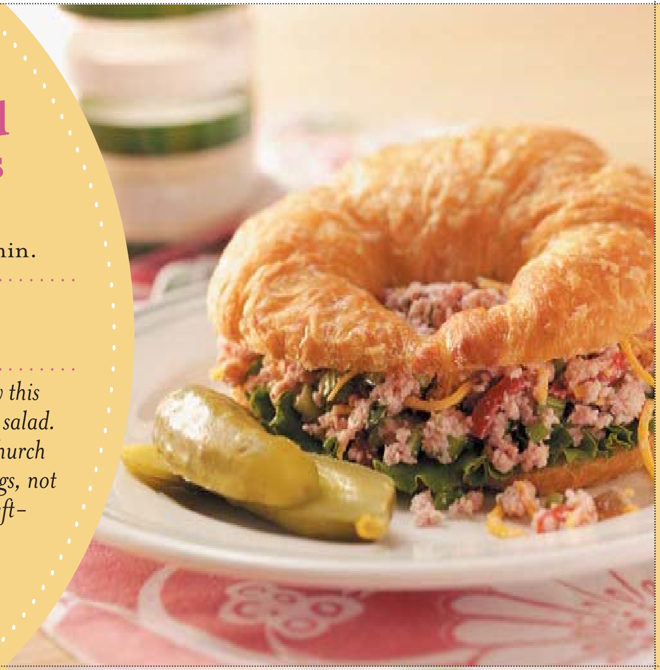
TASTE OF HOME
February & March 2008

Ham Salad Croissants

PREP/TOTAL TIME: 30 min.

Jo Riley
Hart, Texas

Men and women alike enjoy this crunchy, full-flavored ham salad. It's a favorite sandwich at church dinners and family gatherings, not to mention a great use for left-over ham.



Greek Pasta Salad

PREP/TOTAL TIME: 20 min.

Laura Freeman
Ruffin, North Carolina

My mother-in-law gave me this great recipe, and I have made it many times. I've taken it to church picnics and potlucks, and someone always asks for the recipe.



Tangy Rhubarb Fool

PREP: 30 min. + chilling

Alan Mortensen
Dwight, Illinois

I came up with this recipe because I love mousse, and because it's an easy way to enjoy rhubarb in a dessert that's both light and refreshing.

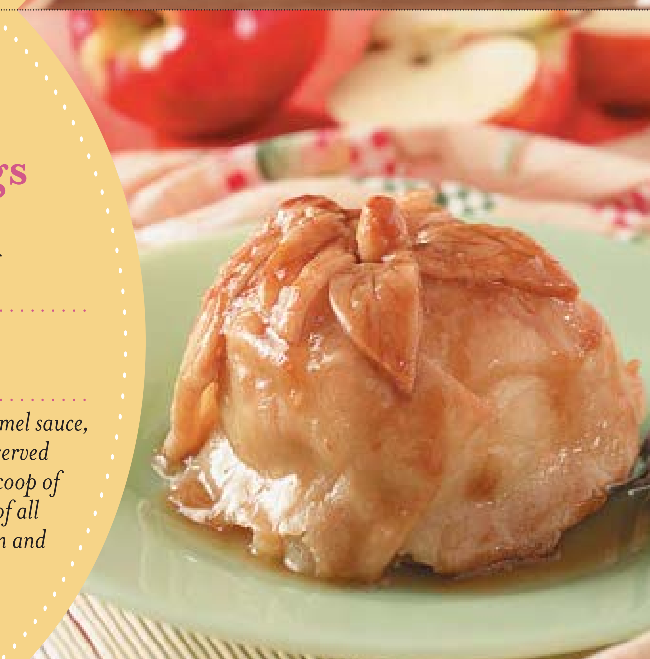


Apple Dumplings

PREP: 1 hour + chilling
BAKE: 50 min.

Robin Lendon
Cincinnati, Ohio

Covered in a luscious caramel sauce, these dumplings are great served alone or with a generous scoop of vanilla ice cream. "Kids" of all ages cannot resist the warm and comforting apple flavor.



Tangy Rhubarb Fool

- **1 carton (32 ounces) plain yogurt**
- **3 cups chopped fresh *or* frozen rhubarb**
- **3/4 cup sugar, *divided***
- **2 tablespoons water**
- **1 teaspoon white balsamic vinegar**
- **Dash salt**
- **1 cup heavy whipping cream**
- **1/8 teaspoon vanilla extract**

Line a strainer with four layers of cheesecloth; place over a bowl. Add yogurt to strainer; cover yogurt with edges of cheesecloth. Refrigerate for 8 hours or overnight.

In a large saucepan, combine the rhubarb, 1/2 cup sugar, water, vinegar and salt; cook over medium heat for 12-15 minutes or until sugar is dissolved and rhubarb is tender. Transfer to a bowl; cover and refrigerate until chilled.

In a large mixing bowl, beat cream until it begins to thicken. Add vanilla and remaining sugar; beat until stiff peaks form. Transfer yogurt from cheesecloth to a bowl (discard liquid from first bowl). Gradually fold cream mixture into yogurt.

Fold into rhubarb mixture. Spoon into dessert dishes. Cover and refrigerate for at least 1 hour before serving. **Yield:** 5 servings.

TASTE OF HOME
February & March 2008

Apple Dumplings

- **3 cups all-purpose flour**
- **1 teaspoon salt**
- **1 cup shortening**
- **1/3 cup cold water**
- **8 medium tart apples, peeled and cored**
- **8 teaspoons butter**
- **9 teaspoons cinnamon-sugar, *divided***

SAUCE:

- **1-1/2 cups packed brown sugar**
- **1 cup water**
- **1/2 cup butter, cubed**

In a large bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide into eight portions.

Cover and refrigerate for at least 30 minutes or until easy to handle.

Roll each portion of dough between two lightly floured sheets of waxed paper into a 7-in. square. Place an apple on each square. Place 1 teaspoon butter and 1 teaspoon cinnamon-sugar in the center of each apple.

Gently bring up corners of pastry to each center; pinch edges to seal. If desired, cut out apple leaves and stems from dough scraps; attach to dumplings with water. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with remaining cinnamon-sugar.

In a large saucepan, combine sauce ingredients. Bring just to a boil, stirring until blended. Pour over apples.

Bake at 350° for 50-55 minutes or until apples are tender and pastry is golden brown, basting occasionally with sauce. Serve warm. **Yield:** 8 servings.

Ham Salad Croissants

- **3 cups ground fully cooked ham**
- **2 cups (8 ounces) shredded cheddar cheese**
- **2 celery ribs, diced**
- **8 green onions, chopped**
- **1/3 cup unsalted sunflower kernels**
- **1/3 cup diced green pepper**
- **1/3 cup chopped dill pickle**
- **1/3 cup mayonnaise**
- **1/3 cup sour cream**
- **1 jar (4 ounces) diced pimientos, drained**
- **1 teaspoon ranch salad dressing mix**
- **1 teaspoon coarsely ground pepper**
- **1 teaspoon minced fresh parsley**
- **8 lettuce leaves**
- **8 croissants, split**

In a large bowl, combine the first 13 ingredients. Serve on lettuce-lined croissants. **Yield:** 8 servings.

TASTE OF HOME
February & March 2008

Greek Pasta Salad

- **1-1/2 cups uncooked penne pasta**
- **1/2 cup cubed cooked turkey *or* chicken**
- **1 can (3.8 ounces) sliced ripe olives, drained**
- **1/4 cup chopped green pepper**
- **1/4 cup chopped sweet red pepper**
- **1/4 cup crumbled feta cheese**
- **1/3 cup Caesar salad dressing**

Cook pasta according to package directions; drain and rinse in cold water. In a serving bowl, combine the pasta, turkey, olives, peppers and feta cheese. Drizzle with dressing and toss to coat. Cover and refrigerate until serving. **Yield:** 4 servings.

TASTE OF HOME
February & March 2008

party-perfect appetizers

A scrumptious array of appetizers can sure get the conversation going—and lips smacking—at parties, special dinners and other festive occasions. So you can't have too many recipes on hand for these enticing finger foods.

That's why we've chosen "Party-Perfect Appetizers" as the theme of our next recipe contest. Our judges can't wait to sample a variety of hot and cold bites, from elegant hors d'oeuvres to fun football-watching snacks. So thumb through your recipe box and send us your very best...the appetizers you're always asked to bring to a neighborhood potluck or serve to guests on New Year's Eve.

We're looking for hot favorites like chicken wings, cheese puffs, stuffed mushrooms, meatballs and mini egg rolls. Or maybe your specialty is potato skins, zesty nachos or an appetizer pizza.

Both hot and cold dips are eligible to win, too. Share your luscious fondue, zippy bean dip, savory chip dip and more.

Other cool possibilities include yummy cheese spreads and cheese balls, colorful vegetable or fruit salsas, mini fruit kabobs, tortilla pinwheels, antipasto platters and stuffed cherry tomatoes.

And don't forget about seasoned party popcorn, spicy nut mixes and munchable snack mixes.

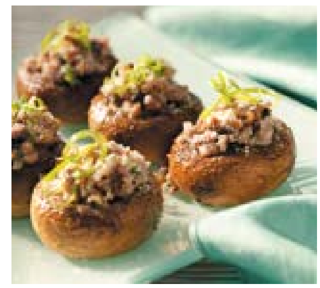
Your favorite appetizer recipe could win $500!

The "Party-Perfect Appetizers" contest will close on *April 15, 2008*. Winners will be featured in the Dec/Jan '09 issue. So enter soon!

Last Chance to Enter

Hurry! Pick your best pumpkin recipe and enter our "Pumpkin Patch Specialties" contest; the deadline is *February 15, 2008*. Our taste buds long for dynamite pumpkin dips, comforting soups and bisques, tender breads and muffins, savory side dishes, appetizing entrees, pretty pumpkin fluffs and luscious desserts. Basically, if your recipe has pumpkin in it, we're interested!

Enter on our Web site, or E-mail your entries to *recipes@tasteofhome.com*. Please write "Pumpkin Patch Specialties" on the subject line. Be sure to include your name and street address. Or send to "Pumpkin Patch Specialties," Diane Werner, Food Director, 5925 Country Lane, Greendale WI 53129. See the announcement above as a general guide.



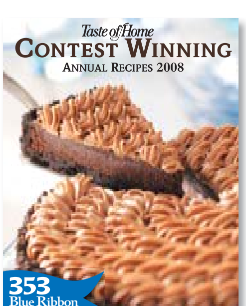
CONTEST RULES

Be sure to include the contest topic and your name, address and phone number on each recipe you submit.

It's easy to enter at *www.tasteofhome.com*. Click on "Submit a Recipe" to find a handy form with space for the contest title ("Party-Perfect Appetizers"), ingredients, directions and comments. Be specific with measurements and sizes of cans, packages and pans. Please include a few words about the recipe and yourself.

Or, type or print each recipe on one side of an 8-1/2- x 11-inch sheet of paper. Send entries to "Party-Perfect Appetizers," Diane Werner, Food Director, 5925 Country Lane, Greendale WI 53129. Remember to include your name, address and phone number on each entry.

Entries become the property of Reiman Publications. Recipes that are not among the winners may be published in a future issue of *TOH*, in a cookbook or on our Web site (*www.tasteofhome.com*).

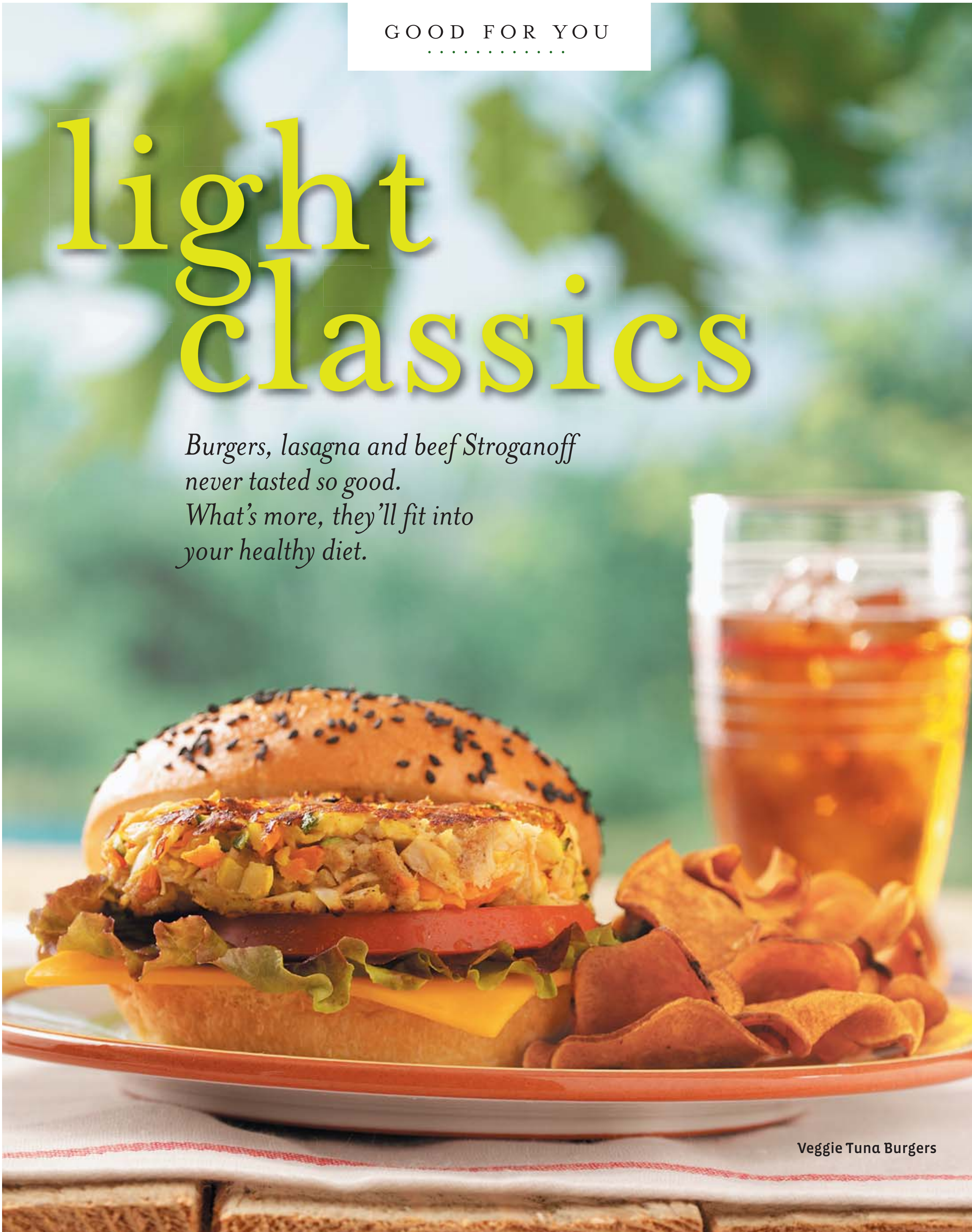


You could win a fabulous prize!

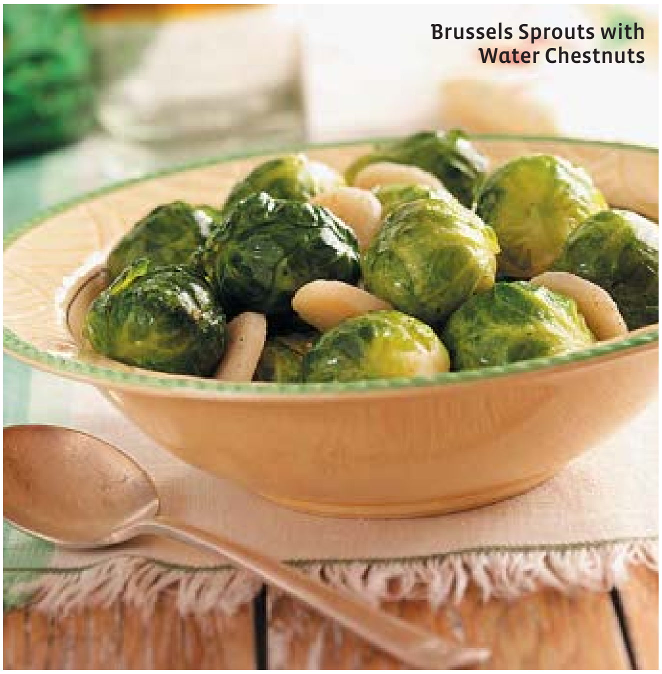
The Grand Prize winner of each issue's contest will receive $500 in cash. And the second-place finisher will win dinner for four at the restaurant of the winner's choice (a $150 value). Ten runners-up will receive a free copy of our *Contest Winning Annual Recipes 2008* cookbook. So enter today!

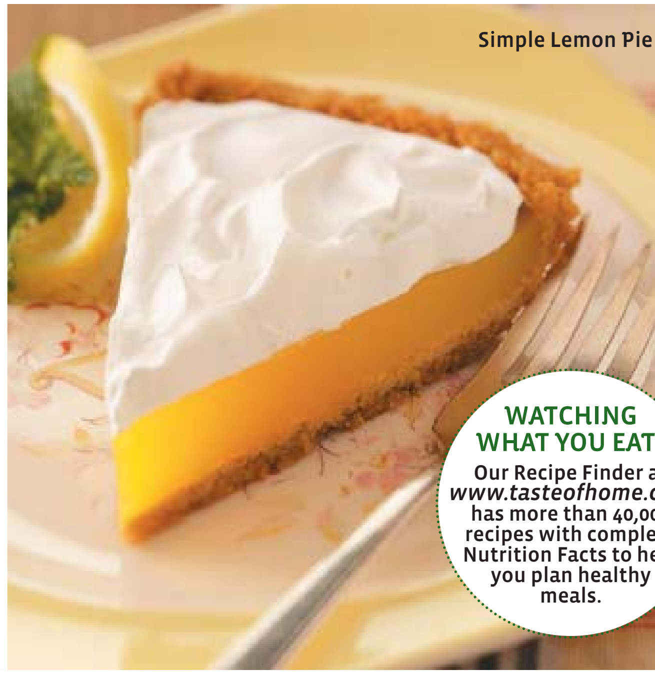
light classics

Burgers, lasagna and beef Stroganoff never tasted so good. What's more, they'll fit into your healthy diet.



Veggie Tuna Burgers


Brussels Sprouts with Water Chestnuts


Simple Lemon Pie

WATCHING WHAT YOU EAT?
Our Recipe Finder at ***www.tasteofhome.com*** has more than 40,000 recipes with complete Nutrition Facts to help you plan healthy meals.

Veggie Tuna Burgers

PREP/TOTAL TIME: 30 min.

Laura Davis
Ruston, Louisiana

"You don't have to be a health nut to enjoy the flavor of these moist, nutritious burgers. They're an easy way to get my children to eat their vegetables."

- **1/4 cup finely chopped onion**
- **1 garlic clove, minced**
- **1 cup *each* shredded zucchini, yellow summer squash and carrots**
- **1 egg, lightly beaten**
- **2 cups soft whole wheat bread crumbs**
- **1 can (6 ounces) light water-packed tuna, drained and flaked**
- **1/4 teaspoon salt**
- **1/4 teaspoon pepper**
- **1 teaspoon butter**
- **6 hamburger buns, split**
- **6 slices reduced-fat cheddar cheese**
- **6 lettuce leaves**
- **6 slices tomato**

In a large nonstick skillet coated with cooking spray, saute onion and garlic for 1 minute. Add the zucchini, yellow squash and carrots; saute until tender. Drain and cool to room temperature.

In a large bowl, combine the egg, bread crumbs, tuna, salt and pepper. Add vegetable mixture. Shape into six 3-1/2-in. patties.

Coat the same skillet again with cooking spray; cook patties in butter for 3-5 minutes on each side or until lightly browned. Serve on buns with cheese, lettuce and tomato. **Yield:** 6 servings.

NUTRITION FACTS: 1 burger equals 275 calories, 8 g fat (4 g saturated fat), 58 mg cholesterol, 643 mg sodium, 32 g carbohydrate, 3 g fiber, 20 g protein. **DIABETIC EXCHANGES:** 2 starch, 2 lean meat.

Brussels Sprouts with Water Chestnuts

PREP/TOTAL TIME: 30 min.

★ Ruth Peterson
Jenison, Michigan

"This reliable recipe dates back to the 1970s." A dash of nutmeg adds interest to the fast-to-fix combination of buttery brussels sprouts and crunchy water chestnuts.

- **1 pound fresh brussels sprouts**
- **3 tablespoons butter**
- **1/2 cup sliced water chestnuts**
- **1/4 teaspoon salt**
- **Dash pepper and ground nutmeg**

Remove any loose leaves and trim stem ends of brussels sprouts. Cut an *X* in the core end of each with a sharp knife.

Place sprouts in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 8-10 minutes or until crisp-tender.

In a large skillet, melt butter. Add the water chestnuts, salt, pepper and nutmeg; heat through. Stir in brussels sprouts. **Yield:** 6 servings.

NUTRITION FACTS: 2/3 cup equals 89 calories, 6 g fat (4 g saturated fat), 15 mg cholesterol, 176 mg sodium, 8 g carbohydrate, 3 g fiber, 3 g protein. **DIABETIC EXCHANGES:** 2 vegetable, 1 fat.

Simple Lemon Pie

PREP: 20 min. + chilling

Frances VanFossan
Warren, Michigan

"Lemon meringue pie is one of my favorites, and this yummy, sweet-tart variation is so good that no one will suspect it's light." A slice of this dessert is the perfect choice for the diabetic in your family, too.

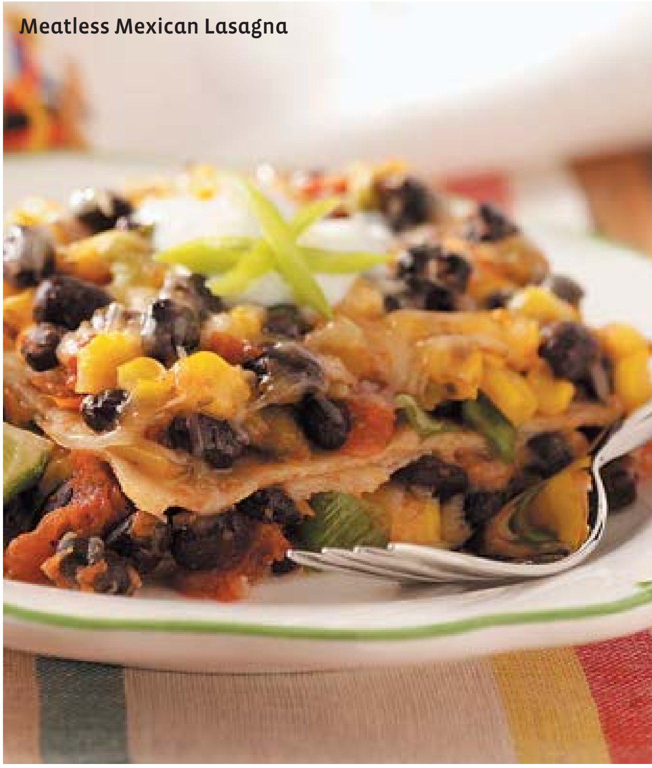
- **1 package (.8 ounce) sugar-free cook-and-serve vanilla pudding mix**
- **1 package (.3 ounce) sugar-free lemon gelatin**
- **2-1/3 cups water**
- **1/3 cup lemon juice**
- **1 reduced-fat graham cracker crust (8 inches)**
- **1-1/2 cups reduced-fat whipped topping**

In a small saucepan, combine pudding mix and gelatin. Add water and lemon juice; stir until smooth. Cook and stir over medium heat until mixture comes to a boil. Cook and stir 1-2 minutes longer or until thickened.

Remove from the heat; cool slightly. Pour into crust. Cover and refrigerate for 3 hours or until set. Spread with whipped topping. **Yield:** 8 servings.

NUTRITION FACTS: 1 piece equals 146 calories, 5 g fat (3 g saturated fat), 0 cholesterol, 174 mg sodium, 22 g carbohydrate, trace fiber, 2 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 fat, 1/2 fruit.

more Good for You >


Meatless Mexican Lasagna


Skillet Beef Stroganoff

Food for Thought: To stay on a diet, follow the path of feast resistance.

Meatless Mexican Lasagna

PREP: 20 min. BAKE: 15 min.



★ Jean Ecos
Hartland, Wisconsin

Assemble this fun twist on lasagna, using corn tortillas instead of lasagna noodles and a savory Southwestern-style corn filling.

- **2 cups frozen corn, thawed**
- **1 can (15 ounces) black beans, rinsed and drained**
- **1 can (14-1/2 ounces) diced tomatoes with basil, oregano and garlic, undrained**
- **1 can (4 ounces) chopped green chilies**
- **3 green onions, sliced**
- **2 teaspoons dried oregano**
- **2 teaspoons ground cumin**
- **4 corn tortillas (6 inches)**
- **1-1/2 cups (6 ounces) shredded Mexican cheese blend**
- **6 tablespoons plain yogurt**

In a bowl, combine the first seven ingredients. Place two tortillas in an 11-in. x 7-in. x 2-in. baking dish coated with cooking spray. Spread with half of the corn mixture; sprinkle with half of the cheese. Repeat layers.

Bake, uncovered, at 400° for 15-20 minutes or until heated through. Let stand for 5 minutes. Garnish each serving with a dollop of yogurt. **Yield:** 6 servings.

NUTRITION FACTS: 1 piece equals 291 calories, 11 g fat (6 g saturated fat), 25 mg cholesterol, 781 mg sodium, 38 g carbohydrate, 6 g fiber, 14 g protein. **DIABETIC EXCHANGES:** 2 starch, 1-1/2 very lean meat, 1 vegetable, 1 fat.

Skillet Beef Stroganoff

PREP: 25 min. COOK: 1-1/4 hours

Aljene Wendling
Seattle, Washington

"I don't recall where I got this recipe, but I've been making it for 40 years. The recipe card is covered with food stains as a result of so much use. I like the addition of horseradish, which gives the Stroganoff that extra zing."

- **5 cups sliced fresh mushrooms**
- **1 large onion, sliced**
- **1 tablespoon reduced-fat butter**
- **1/3 to 1/2 cup hot water**
- **1 tablespoon prepared horseradish**
- **1/2 teaspoon salt**
- **1/8 teaspoon pepper**
- **1/4 cup all-purpose flour**
- **1 beef flank steak (1-1/4 pounds), cut into 2-inch strips**
- **1 cup (8 ounces) reduced-fat sour cream**

Hot cooked noodles

In a large skillet, saute mushrooms and onion in butter until tender. With a slotted spoon, transfer to a bowl; stir in the water, horseradish, salt and pepper. Set aside.

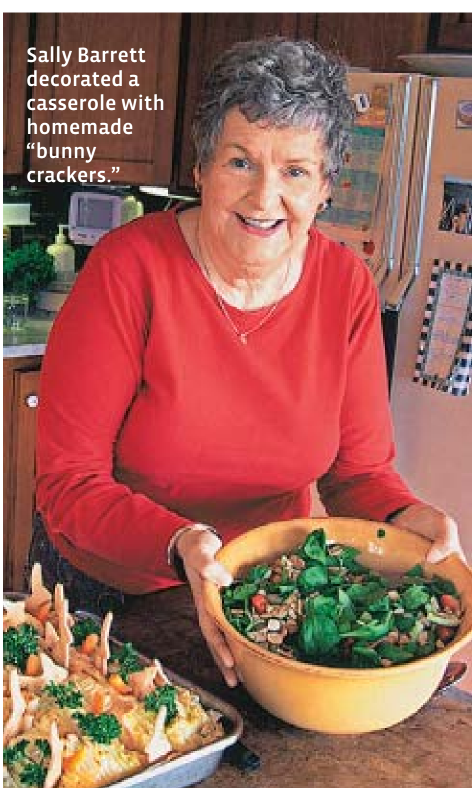
Place flour in a large resealable plastic bag. Add beef, a few pieces at a time, and shake to coat. In the same skillet, brown beef in batches. Return all of the beef to the pan; top with mushroom mixture.

Bring to a boil. Reduce heat; cover and simmer for 1-1/4 to 1-1/2 hours or until beef is tender, stirring once. Remove from the heat; stir in sour cream. Serve with noodles. **Yield:** 6 servings.

EDITOR'S NOTE: This recipe was tested with Land O'Lakes light stick butter.

NUTRITION FACTS: 2/3 cup (calculated without noodles) equals 246 calories, 11 g fat (6 g saturated fat), 62 mg cholesterol, 302 mg sodium, 11 g carbohydrate, 1 g fiber, 24 g protein. **DIABETIC EXCHANGES:** 3 lean meat, 1 starch, 1 fat.

*Here's to Health. Have a delicious dish that's low in fat, sugar or salt? Share it at **www.tasteofhome.com.***



Sally Barrett decorated a casserole with homemade "bunny crackers."

Bunny patch Easter casserole

Pie crust rabbits make her shepherd's pie something special.

My grandchildren had loads of fun helping garnish a bunny pie for Easter.

Before everyone arrived, I used refrigerated pie crust and bunny cookie cutters to make bunny "crackers" to decorate a family-favorite shepherd's pie I would be serving. I pricked the bunny shapes and baked them on cookie sheets for about 5 minutes at 350 degrees.

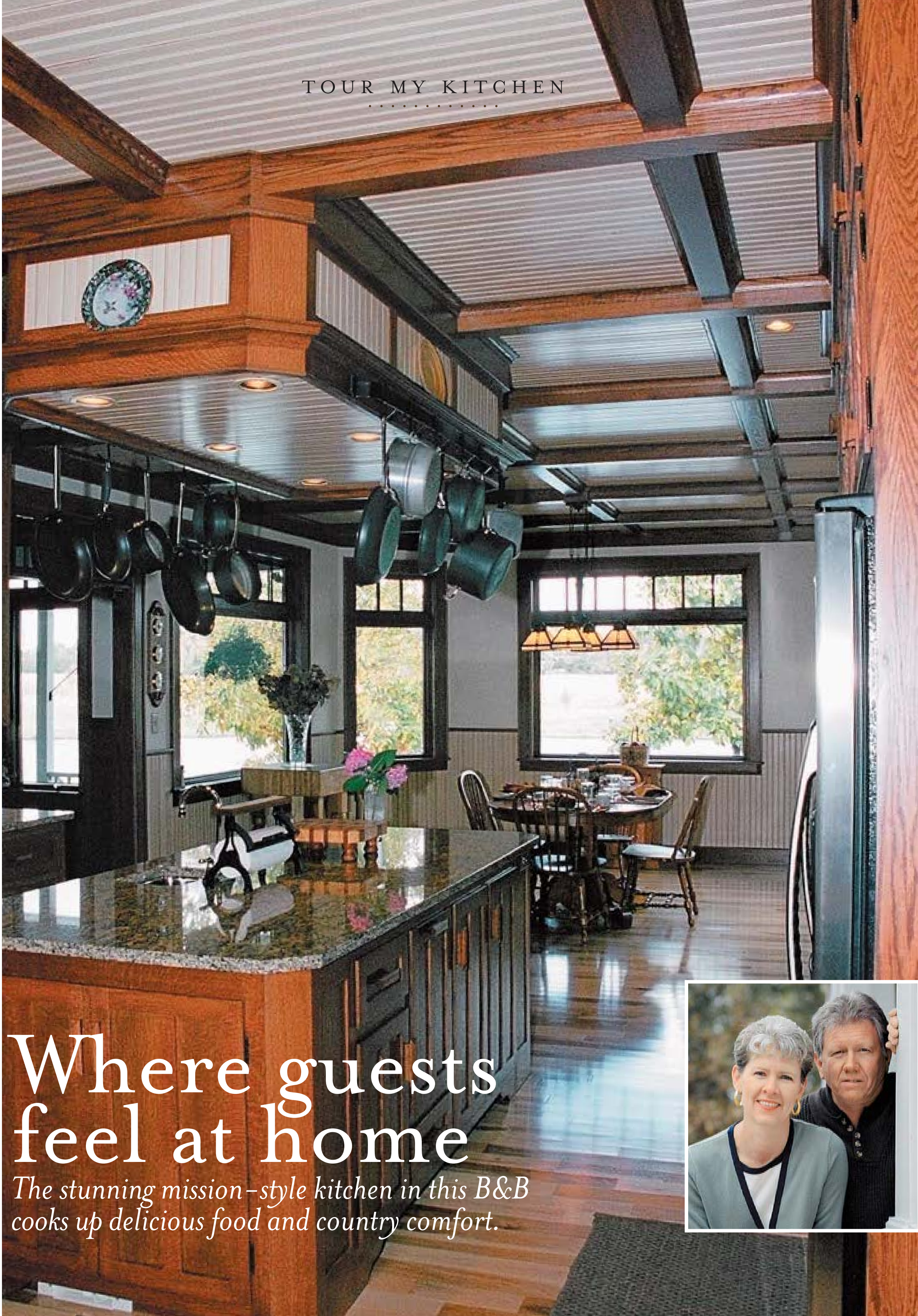
The casserole was ready to come out of the oven and be decorated when the kids arrived. They carefully placed the bunny crackers among peaks of warm mashed potatoes that topped the dish, and we added bits of parsley and mini carrots. It looked like the bunnies had gotten into Mr. McGregor's garden! Fun!

Complementing the "bunny patch" entree were a lovely strawberry-spinach salad, tender rolls and an ice cream cake decorated with jelly beans.

It was an easy, kid-friendly dinner enjoyed by all!

By Sally Barrett
University Place, Washington

*Hop on Over. To make your own bunny pie, check out our Recipe Finder at **www.tasteofhome.com** for a selection of shepherd's pie recipes, then add bunnies!*



Where guests feel at home

The stunning mission-style kitchen in this B&B cooks up delicious food and country comfort.







Dennis and Jan Reed's breathtaking kitchen showcases rich, mission-style cabinets and trim. Guests enjoy homemade meals in the adjoining dining room overlooking a private lake.

PHOTOS BY APRIL L. SEPICH

"Our guests were our first priority when we planned our kitchen."

By Dennis Reed
Henry, Illinois

My wife, Jan, and I fell in love with bed-and-breakfasts from our first stay, 15 years ago, in upstate New York. The special attention we received from the owners and the peaceful setting led to our desire to open our own.

Our search for the right spot brought us to a quiet, 120-acre farm in rural Illinois, where we built a 7-acre lake and a home with a B&B incorporated into it.

Eleven years later, we opened Mission Oak Inn. Jan is the administrator and handles the bookkeeping, cleaning and organization. I do the cooking and have a custom woodworking business.

Comfortable Yet Elegant

Our guests were our first priority when we planned our kitchen. We wanted them to enjoy comfort and elegance, all in one package.

The design showcases rich, mission-style oak cabinets and trim. I custom-built the cabinets from quarter-sawn red oak; the tiger striping gives the wood an antique look. The upper cabinets have glass panes for displaying old canning jars, bottles and other collectibles.

The majestic, built-in hutch has stained-glass overlay in the doors. The shelves are terrific for plates and decorative trinkets.

I also designed the kitchen's oak-beamed ceiling with recessed bead board panels and recessed lighting. A pewter, mission-style light fixture hangs above the dining table.

We chose glazed bead board and a paint color called "Morning Sun" for the walls in the dining area. This warm color looks wonderful with the mission-stained cabinets and our rustic, natural hickory floor.

Our guests like being able to watch me as I cook. As you can imagine, lots of lively conversations take place during meal prep and consumption!

Guests also thoroughly enjoy the view from the large windows surrounding the dining area. They can look out at the serene lake, fields and woods. It's also a great spot for wildlife watching.

A Chef's Paradise

No bed-and-breakfast is complete without plenty of luscious, homemade food. My breakfasts usually include stuffed French toast, biscuits and cinnamon rolls, omelets, eggs Benedict or blueberry pancakes. For evening meals, I love making stuffed beef tenderloin or deep-dish Chicago-style pizza.

Everything we serve at Mission Oak Inn is made from scratch, so naturally, my favorite appliance is my Viking range with two ovens, a griddle and a warming drawer. I also like using the handy pot filler installed by the range that my brother-in-law suggested.

All of the countertops, including the island's, are granite. I get a lot of use out of the island, with its vegetable sink, pull-out wastebasket and lift-up shelves for my mixer and food processor. The plate rail above it shows off some of the wooden plates I've made.

Jan really likes the window over our three-compartment sink. She can see into the living room and to the outside. It allows me to watch sports when I'm alone in the kitchen cooking.

One guest review said our inn is "classy yet homey." To us, it's a dream come true…a special place to enjoy people, style and good food!

For information on Mission Oak Inn, visit ***www.tasteofhome.com/links****. To view a floor plan of this kitchen, go to* ***www.tasteofhome.com/plus****.*

Share your kitchen. If we feature your kitchen, we'll pay you $75. For Contributor Guidelines, see page 68.



Chicken Wraps
Sesame Slaw

flavor... packed

Whether dining at home or from a lunch box, this meal can be ready in a snap.

Chicken Wraps

PREP/TOTAL TIME: 10 min.

Margie Haen
Menomonee Falls, Wisconsin

You can use your favorite flavors of cheese spread and tortillas to wrap up this filling sandwich. Any extra spread can be served with vegetables as a side dish.

- **1/2 cup garlic-herb cheese spread**
- **4 flavored flour tortillas of your choice (8 inches)**
- **4 large lettuce leaves**
- **3 plum tomatoes, cut into thin slices**
- **1 package (6 ounces) thinly sliced deli smoked chicken breast**
- **1 medium cucumber, cut lengthwise into thin slices**
- **1/2 cup shredded carrot**

Spread 2 tablespoons of cheese spread over each tortilla. Layer with lettuce, tomatoes, chicken, cucumber and carrot. Roll up tightly. **Yield:** 4 servings.

Sesame Slaw

PREP/TOTAL TIME: 15 min.

★ Jessie Lee Strobbe
Smiths Creek, Michigan

"This crisp and tangy slaw, tossed with sesame seeds, makes an ideal accompaniment for everything from burgers and wraps to pasta and casseroles. And, it's ready in no time."

- **2 cups shredded green cabbage**
- **1/2 cup shredded red cabbage**
- **1/3 cup chopped green pepper**
- **1 tablespoon chopped onion**
- **1/4 cup cider vinegar**
- **3 tablespoons sugar**
- **1 teaspoon sesame seeds, toasted**
- **1/4 teaspoon salt**

In a small bowl, combine the cabbage, green pepper and onion. Combine the vinegar, sugar, sesame seeds and salt; pour over cabbage mixture and toss to coat. Cover and refrigerate until serving. **Yield:** 4 servings.

NUTRITION FACTS: 2/3 cup equals 57 calories, trace fat (trace saturated fat), 0 cholesterol, 161 mg sodium, 13 g carbohydrate, 1 g fiber, 1 g protein. **DIABETIC EXCHANGE:** 1 starch.

*Quick! We want your best fast-to-fix recipes. Visit **www.tasteofhome.com**, or* *see page 68 for Contributor Guidelines.*


An abundant variety of natural herbs and spices live together in each bottle.
(Salt and MSG are not invited.)
SALT-FREE
Mrs. Dash
Seasoning Blend
GARLIC & HERB
No MSG
Just cook with a capful of Mrs. Dash and instantly bring your meal to life. With 14 natural herbs and spices in each unique blend of Mrs. Dash, you'll wonder how your meal ever survived without it. No salt. No MSG.
Salt-Free, Flavor-Full
© Alberto-Culver Company
www.mrsdash.com



all-purpose parsley

More than just a pretty garnish on a plate.

One of the most versatile herbs, popular parsley lends a fresh, mild flavor to just about any food except sweets. And it's a natural breath sweetener to boot!

Fresh or dried parsley can be used to add flavor to egg dishes, mashed potatoes, soups, pasta, vegetables and sauces for fish and chicken.

You can use either flat leaf (Italian parsley) or the more common curly leaf parsley for cooking and as a garnish. Italian parsley has a slightly stronger flavor.

Like many other herbs, parsley is best when fresh. Look for bunches that are not wilted and rinse thoroughly in cold water, then squeeze dry. Store the bunch in a glass of water in the refrigerator or wrap in foil and freeze. If you prefer dried parsley, buy in small amounts, because it loses flavor rapidly.



Nutty Cheese Tortellini

Nutty Cheese Tortellini

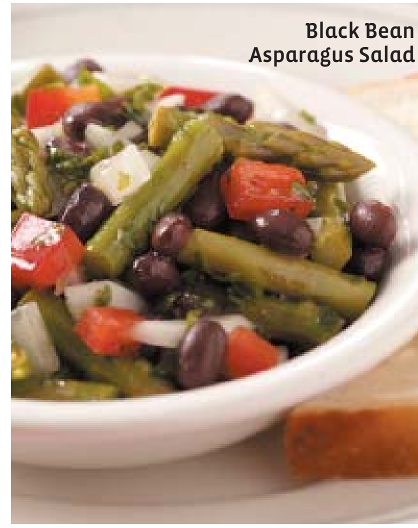
PREP/TOTAL TIME: 20 min.

Barb Kramer
Endwell, New York

"I like to plant Italian flat leaf parsley in a long terra-cotta planter so that I have it on hand. The Italian parsley really lends itself to this pasta dish."

- **1 package (9 ounces) refrigerated cheese tortellini**
- **1/2 cup butter, cubed**
- **1/2 cup minced fresh parsley**
- **1/3 cup chopped walnuts, toasted**
- **1/4 cup shredded Parmesan cheese**
- **Coarsely ground pepper**

Cook tortellini according to package directions; drain. In the same pan, melt butter. Stir in the tortellini, parsley and walnuts; toss to coat. Sprinkle with Parmesan cheese and pepper. Serve immediately. **Yield:** 3 servings.



Black Bean Asparagus Salad

Black Bean Asparagus Salad

PREP: 30 min. + chilling

★ Iola Egle
Bella Vista, Arkansas

Parsley makes its presence known in this unusual medley tossed with a refreshing lime dressing. It's crisp and colorful.

- **2 pounds fresh asparagus, trimmed and cut into 1-inch pieces**
- **4 cups water**
- **2 cans (15 ounces *each*) black beans, rinsed and drained**
- **1 large sweet red pepper, chopped**
- **1 medium sweet onion, chopped**
- **3/4 cup minced fresh parsley**
- **1/4 cup olive oil**
- **2 tablespoons lime juice**
- **1/8 teaspoon salt**
- **1/8 teaspoon pepper**

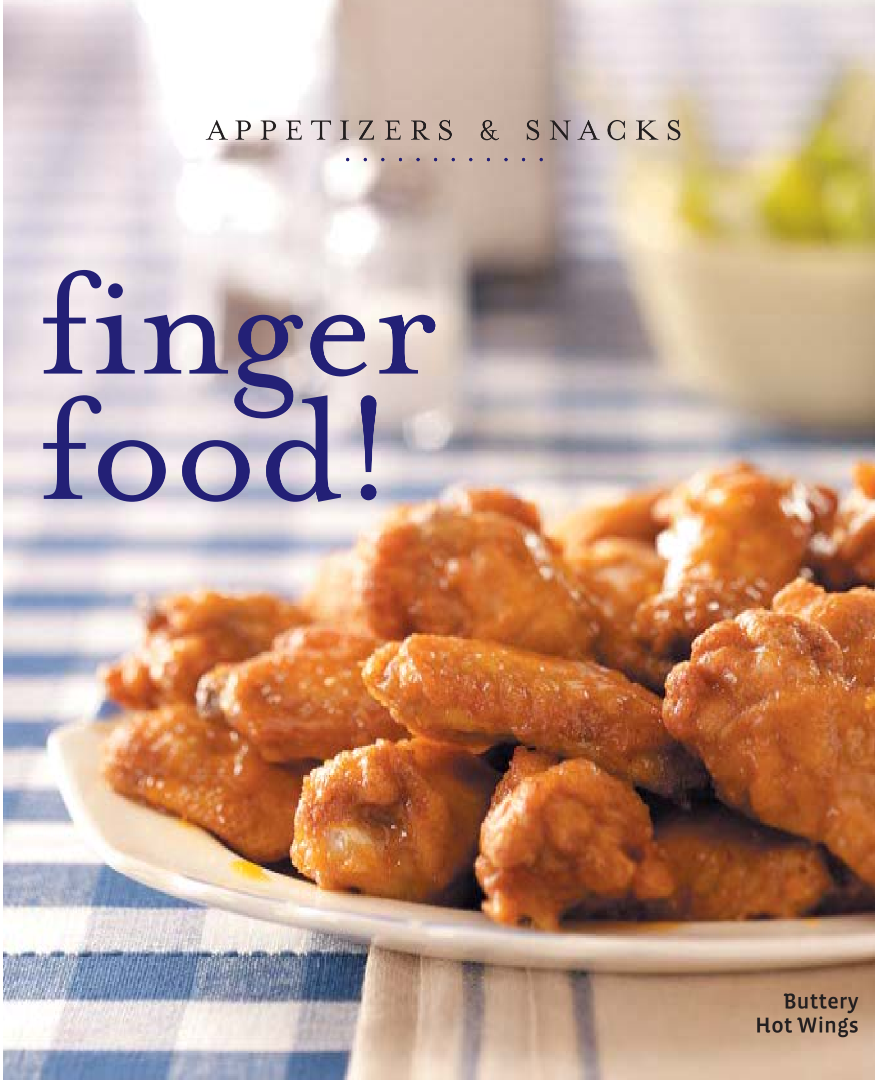
In a Dutch oven, bring asparagus and water to a boil. Reduce heat; cover and simmer for 4-5 minutes or until crisp-tender. Rinse in cold water; pat dry.

In a large bowl, combine the asparagus, beans, red pepper, onion and parsley. In a small bowl, whisk the oil, lime juice, salt and pepper. Pour over vegetables and toss to coat. Cover and refrigerate for at least 2 hours before serving. **Yield:** 20 servings.

*Have You Herb? In a future issue, we'll spotlight cardamom. Share your recipes at **www.tasteofhome.com**.*


Cloth-like softness comes on a roll.
Kleenex
Viva
Soft & Strong Like Cloth
BIG ROLL
WHITE
VIVA® Towels -
Soft & Strong Like Cloth!

finger food!



Buttery Hot Wings

Food for Thought: Hors d'oeuvres—a sandwich cut into 20 pieces.

An irresistible array of savory and sweet bites lets you mingle while you nibble. They're sure to be the life of the party.

Buttery Hot Wings

PREP: 20 min. | COOK: 10 min./batch

Carol Hille
Grand Junction, Colorado

"These zesty wings were taste-tested and approved by a group of hungry firefighters. I hope you enjoy them as much as they did!"

20 whole chicken wings (4 pounds)
2 cups whole wheat flour
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon paprika
1/4 teaspoon cayenne pepper
Oil for deep-fat frying
SAUCE:
1-1/2 cups butter, cubed
1/3 cup hot pepper sauce
3 tablespoons brown sugar
2 tablespoons chili sauce
2 tablespoons honey
1 tablespoon balsamic vinegar
3/4 teaspoon salt
3/4 teaspoon paprika
1/4 to 1/2 teaspoon cayenne pepper

Cut chicken wings into three sections; discard wing tip sections. In a large resealable plastic bag, combine the flours, salt, paprika and cayenne. Add wings, a few at a time, and shake to coat.

In an electric skillet or deep-fat fryer, heat 1 in. of oil to 375°. Fry six to eight wings at a time for 3-4 minutes on each side or until juices run clear, adding more oil as necessary. Drain on paper towels. Transfer wings to a large bowl and keep warm.

In a large saucepan, combine the sauce ingredients. Cook and stir over medium heat for 10 minutes or until butter is melted. Pour over chicken wings and toss to coat. Serve immediately. **Yield:** about 3 dozen (2 cups sauce).

EDITOR'S NOTE: 4 pounds of uncooked chicken wing sections (wingettes) may be substituted for the whole chicken wings. Omit the first step.

Zucchini Patties with Dill Dip

PREP: 25 min. | COOK: 10 min.



Kelly Maxwell
Plainfield, Illinois

"These crisp-tender patties are a nice alternative to crab cakes and taste very similar, thanks to the seafood seasoning. They always get gobbled up!"

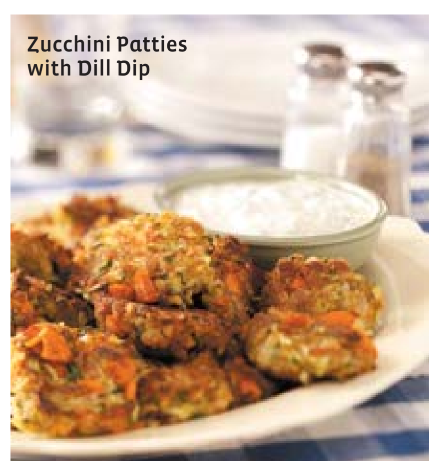
3/4 cup sour cream
2 tablespoons minced fresh dill
1 teaspoon lemon juice
1/8 teaspoon salt
1/8 teaspoon pepper
2-1/2 cups shredded zucchini
1 cup seasoned bread crumbs
1 teaspoon seafood seasoning
1/4 teaspoon garlic powder
1 egg, beaten
2 tablespoons butter, melted
1 large carrot, chopped
1/4 cup finely chopped onion
1/4 cup all-purpose flour
1/2 cup vegetable oil

For dip, in a small bowl, combine the first five ingredients. Cover and refrigerate until serving.

Place zucchini in a colander to drain; squeeze to remove excess liquid. Pat dry; set aside.

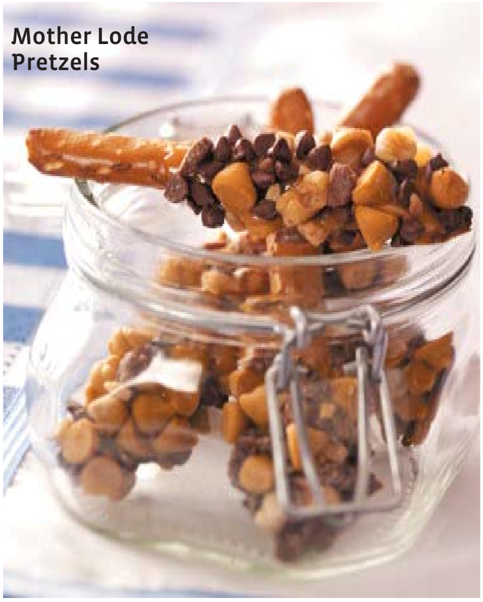
In a large bowl, combine the bread crumbs, seafood seasoning and garlic powder. Stir in egg and butter until blended. Add the carrot, onion and zucchini; mix well. Place flour in a shallow bowl. Shape zucchini mixture into 24 small patties; coat with flour.

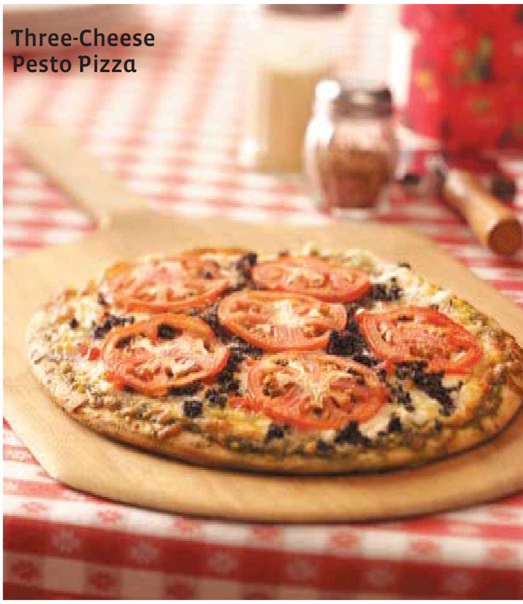
Heat oil in a large skillet; fry patties, a few at a time, for 3-4 minutes on each side or until lightly browned. Drain on paper towels. Serve with dip. **Yield:** 2 dozen (3/4 cup dip).



Zucchini Patties with Dill Dip







Homemade Peanut Butter Cups

PREP: 20 min. + chilling

★ LaVonne Hegland
St. Michael, Minnesota

Make a lasting impression on Valentine's Day with this tasty candy featuring a dark chocolate shell and a gooey peanut butter center. Your sweetie will love them.

1 cup creamy peanut butter, *divided*
4-1/2 teaspoons butter, softened
1/2 cup confectioners' sugar
1/2 teaspoon salt
2 cups (12 ounces) semisweet chocolate chips
4 milk chocolate candy bars (1.55 ounces *each*), coarsely chopped
Colored sprinkles, optional

In a small bowl, combine 1/2 cup peanut butter, butter, confectioners' sugar and salt until smooth; set aside.

In a small microwave-safe bowl, melt the chocolate chips, candy bars and remaining peanut butter; stir until smooth.

Drop teaspoonfuls of chocolate mixture into paper-lined miniature muffin cups. Top each with a scant teaspoonful of peanut butter mixture; top with another teaspoonful of chocolate mixture. Decorate with sprinkles if desired. Refrigerate until set. Store in an airtight container. **Yield:** 3 dozen.

NUTRITION FACTS: 1 piece equals 123 calories, 8 g fat (4 g saturated fat), 2 mg cholesterol, 76 mg sodium, 12 g carbohydrate, 1 g fiber, 3 g protein. **DIABETIC EXCHANGES:** 1-1/2 fat, 1 starch.

Mother Lode Pretzels

PREP: 35 min. + standing

Carrie Otepka
Middleton, Wisconsin

"I brought these savory-sweet pretzels to a family gathering, and they disappeared from the dessert tray before dessert was even served! My family raves about how 'awesome' they are."

1 package (10 ounces) pretzel rods
1 package (14 ounces) caramels
1 tablespoon evaporated milk
1-1/4 cups miniature semisweet chocolate chips
1 cup plus 2 tablespoons butterscotch chips
2/3 cup milk chocolate toffee bits
1/4 cup chopped walnuts, toasted

With a sharp knife, cut pretzel rods in half; set aside. In a large saucepan over low heat, melt caramels with milk. In a large shallow bowl, combine the chips, toffee bits and walnuts.

Pour caramel mixture into a 2-cup glass measuring cup. Dip the cut end of each pretzel piece two-thirds of the way into caramel mixture (reheat in microwave if mixture becomes too thick for dipping). Allow excess caramel to drip off, then roll pretzels in the chip mixture. Place on waxed paper until set. Store in an airtight container. **Yield:** 4-1/2 dozen.

NUTRITION FACTS: 1 pretzel equals 114 calories, 5 g fat (3 g saturated fat), 3 mg cholesterol, 104 mg sodium, 17 g carbohydrate, 1 g fiber, 1 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 fat.

Three-Cheese Pesto Pizza

PREP/TOTAL TIME: 30 min.

★ Pat Stevens
Granbury, Texas

With a ready-made crust, this pizza can be on a serving tray in half an hour. The triple cheese blend will make these slices go fast.

1/2 cup finely chopped red onion
1/2 cup finely chopped sweet red pepper
1 tablespoon olive oil
1 prebaked Italian bread shell crust (14 ounces)
1/2 cup prepared pesto
1 cup (4 ounces) crumbled feta cheese
1 cup (4 ounces) shredded part-skim mozzarella cheese
1 cup (4 ounces) shredded Parmesan cheese
1 can (2-1/4 ounces) chopped ripe olives
1 medium tomato, thinly sliced

In a small skillet, saute onion and red pepper in oil until tender. Remove from the heat; set aside.

Place crust on an ungreased 14-in. pizza pan. Spread pesto to within 1/2 in. of edges. Layer with the cheeses, onion mixture, olives and tomato. Bake at 400° for 15-18 minutes or until cheese is melted. **Yield:** 16 slices.

*Snacks to Share? Submit your best snack recipes to us at **www.tasteofhome.com**, or see p. 68 for guidelines.*

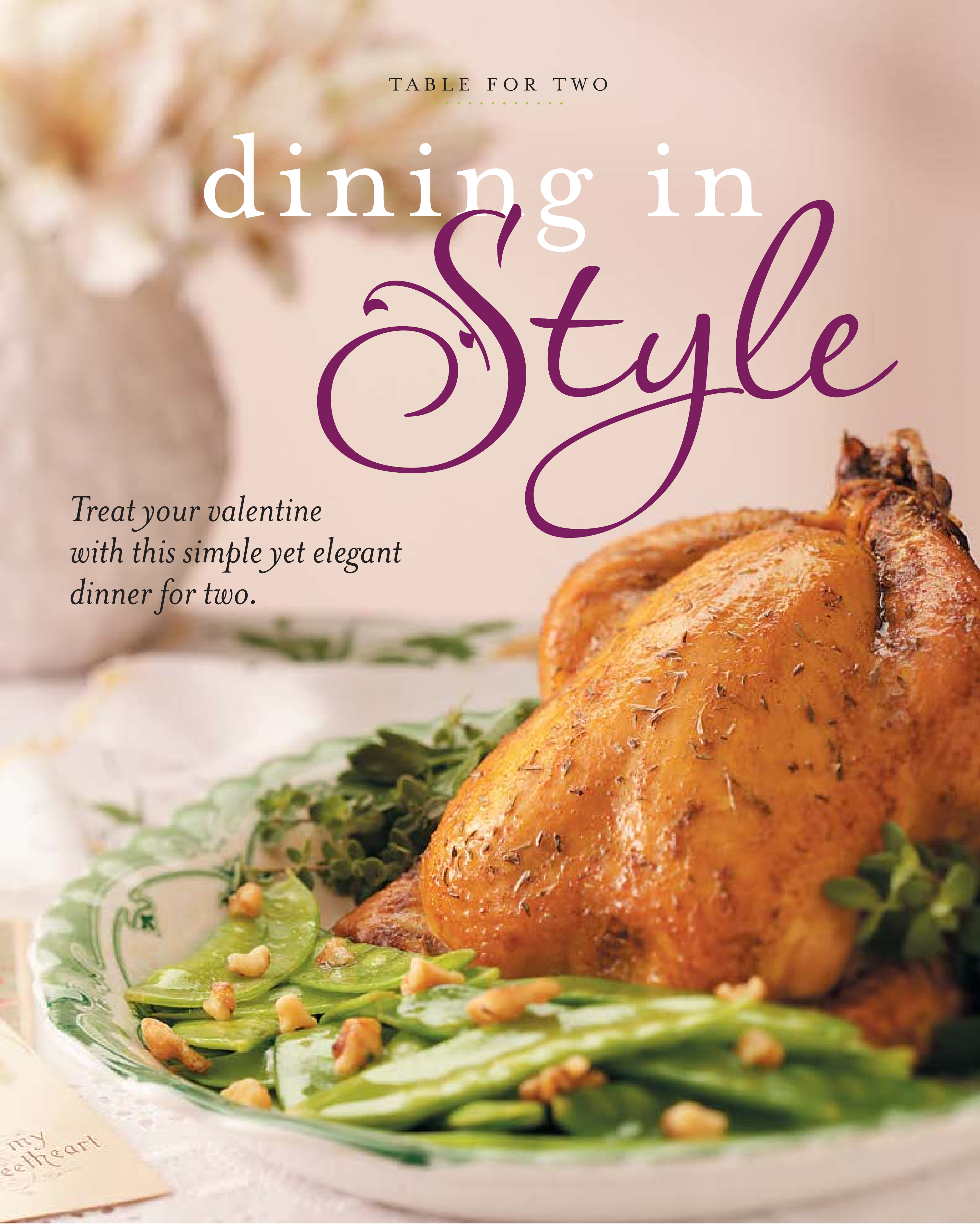


TABLE FOR TWO

dining in Style

Treat your valentine with this simple yet elegant dinner for two.



Dressed-Up Cornish Hen

Snow Pea Stir-Fry

Dressed-Up Cornish Hen

PREP: 15 min. + marinating | BAKE: 50 min.



★ Dixie Terry
Goreville, Illinois

"Although our children are grown, it seems like I'm usually feeding a bunch. But when my husband and I dine alone, this is one of our favorite dishes. Stick a couple of baked potatoes in the oven and toss a salad, and you have a great meal."

- **1 Cornish game hen (20 ounces)**
- **1/4 cup olive oil**
- **2 tablespoons lemon juice**
- **2 teaspoons ground cumin**
- **2 teaspoons Worcestershire sauce**
- **1 teaspoon dried thyme**
- **1/2 teaspoon salt**
- **1/2 teaspoon hot pepper sauce**

Place Cornish hen in a large resealable plastic bag. In a small bowl, combine the remaining ingredients. Pour half of the marinade over hen; seal bag and refrigerate for 8 hours or overnight, turning several times. Refrigerate the remaining marinade for basting.

Drain and discard marinade. Place hen, skin side up, in a greased 9-in. square baking dish. Bake, uncovered, at 400° for 30 minutes. Baste with reserved marinade. Bake 20-30 minutes longer or until a meat thermometer reads 180°. Cut in half to serve. **Yield:** 2 servings.

Snow Pea Stir-Fry

PREP/TOTAL TIME: 15 min.

Sally Fitzgerald
Portland, Maine

Tired of the same ol' peas and carrots? This quick and easy recipe perks up frozen snow peas with Dijon mustard and chopped walnuts.

- **1-1/2 teaspoons butter, melted**
- **1/2 teaspoon Worcestershire sauce**
- **1/2 teaspoon Dijon mustard**
- **Dash salt**
- **1 package (6 ounces) frozen snow peas, thawed**
- **1 tablespoon vegetable oil**
- **1/4 cup chopped walnuts**

In a small bowl, combine the butter, Worcestershire sauce, mustard and salt; set aside.

In a small skillet, stir-fry snow peas in oil for 1-2 minutes or until crisp-tender. Add walnuts; cook and stir for 1 minute.

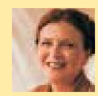
Drizzle with butter mixture; toss to coat. Cover and cook for 2 minutes or until heated through. **Yield:** 2 servings.

*Just Two? If you'd like more recipes that serve only two, check out our "sister" publication Cooking for 2. Visit **www.cookingfor2.com** to subscribe.*



Lemon Pudding Souffles

PREP: 20 min. | BAKE: 25 min.



★ Lillian Julow
Gainesville, Illinois

With their tangy lemon flavor, these creamy souffles make the perfect finish to a special meal. Dress up each serving with lemon peel or other garnish.

- **1 egg, *separated***
- **1/3 cup sugar**
- **1/3 cup milk**
- **1 tablespoon butter, melted**
- **1 tablespoon all-purpose flour**
- **Dash salt**
- **2 tablespoons lemon juice**
- **1/2 teaspoon grated lemon peel**
- **Coarse sugar, edible pansies and fresh mint leaves, optional**

In a small mixing bowl, beat egg yolk until slightly thickened. Gradually add sugar, beating until thick and lemon-colored. Beat in the milk, butter, flour and salt. Stir in lemon juice and peel.

In a small mixing bowl, beat egg white until stiff peaks form. With a spatula, stir a fourth of the egg white into lemon mixture until no white streaks remain. Fold in remaining egg white until combined.

Divide between two ungreased 6-oz. ramekins or custard cups. Place in an 8-in. square baking dish; add 1 in. of hot water to dish.

Bake at 350° for 25-30 minutes or until tops are golden brown. If desired, sprinkle with coarse sugar, and garnish with pansies and mint. Serve immediately. **Yield:** 2 servings.

EDITOR'S NOTE: Make sure to properly identify flowers before picking. Double-check that they're edible and have not been treated with chemicals.

Food for Thought: Eternity is two people and a roast turkey.

a taste of Nigeria

When Heather Ewald of Redmond, Washington dishes up dinner for husband Roger and their six children, sometimes she also serves up a bit of cultural history. Especially when she prepares recipes from her aunt.

"My aunt Linda Klassen (below, in Africa), who lives in Saskatchewan, was a missionary in Nigeria for 45 years," says Heather. "She started out as the



cook at Kent Academy, a boarding school for missionary children. Later, she set up a primitive camp composed of 10 grass huts, and she cooked and ate with the neighboring Fulani Muslims.

"This African Beef Curry (right) is popular with family and friends. The stew is served on a bed of rice, then sprinkled with the various toppings. I put the bowls of toppings on my large turntable, and everyone can take whatever they want. In addition to coconut, peanuts and raisins, you could also top the stew with chopped cucumbers, sliced banana, diced onion, pineapple tidbits, mandarin oranges, or a mix of green and red pepper with tomato.

Familiar Flavors

"In Nigeria, two meals are eaten each day—breakfast and dinner. So during the day, they snack on things like bean cakes and yams in egg. And they cook with lots of hot red pepper. Someone told my aunt to eat hot food with a banana to take out the fire.

"Corn, peanuts and yams are the main staples where Linda lived. Okra is also popular. The yams are so big—18 to 20 inches long—that she'd have to prepare only six yams to feed 200 children. Linda's now 90 years old and writing a booklet about her experiences."

SPICE IT UP! For more African recipes, go to *www.tasteofhome.com/plus*!

African Beef Curry

PREP: 15 min. | COOK: 1-1/2 hours

Heather Ewald
Redmond, Washington

- 1 pound lean beef stew meat, cut into 1/2-inch cubes
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 small onion, chopped
- 1 small sweet red pepper, chopped
- 1 small green pepper, chopped
- 1 to 2 tablespoons curry powder
- 1/2 teaspoon salt
- Hot cooked rice
- Raisins, chopped salted peanuts and flaked coconut, optional

In a large saucepan, combine the first seven ingredients. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until meat is tender.

Serve with rice. Garnish with raisins, peanuts and coconut if desired. **Yield: 4 servings.**

NUTRITION FACTS: 1 cup (calculated without rice or garnishes) equals 205 calories, 8 g fat (3 g saturated fat), 70 mg cholesterol, 474 mg sodium, 10 g carbohydrate, 3 g fiber, 23 g protein.
DIABETIC EXCHANGES: 3 lean meat, 2 vegetable.



African Beef Curry

Taste of Home's Delightfully Delicious Tours

Satisfy Your Appetite for Travel with 2 Tasty Trips!

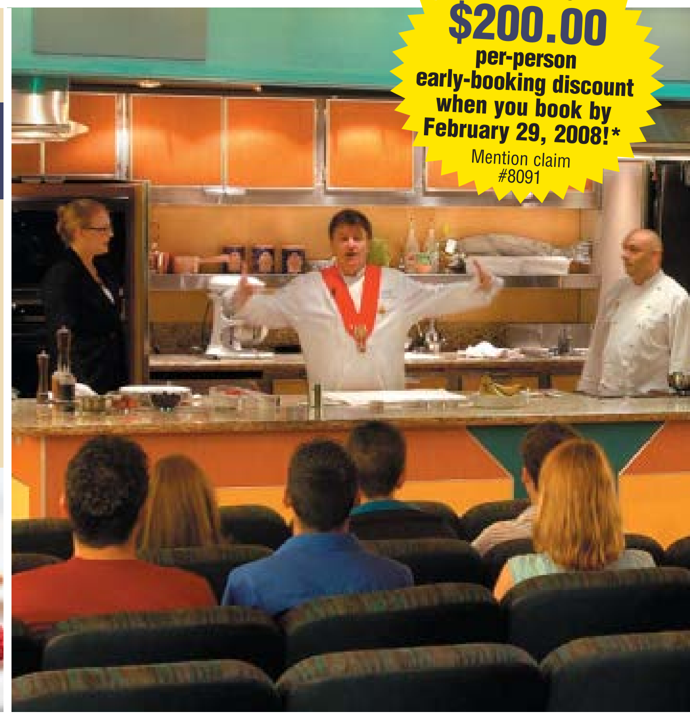
Taste of Home's 15th Anniversary Cruise

CELEBRATE the 15th anniversary of *Taste of Home*, America's No. 1 food magazine! Exclusive food demonstrations, *Taste of Home* editors, fun private parties and plenty of surprises are in store on this 8-day cruise from Boston to Sydney, Nova Scotia. Come savor the celebration!

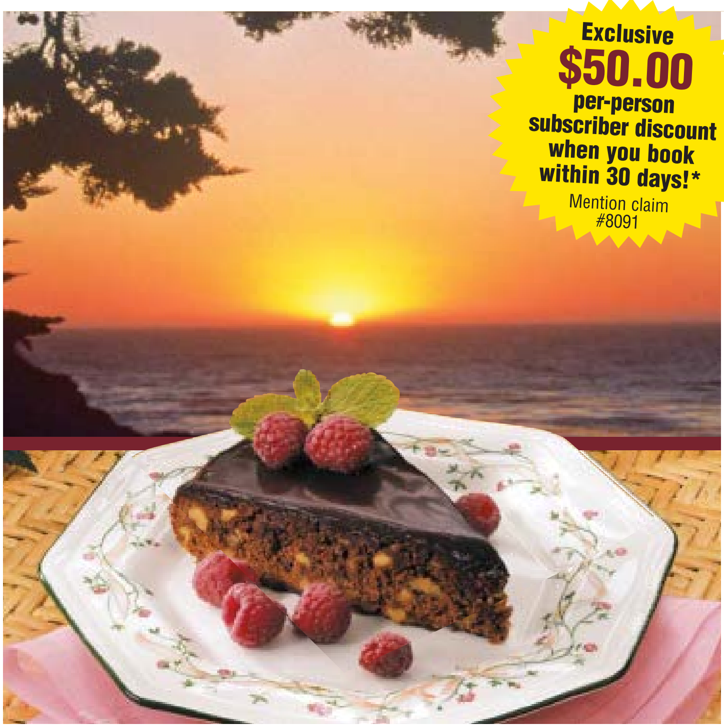
2008 Departure: August 9-16







Exclusive $200.00 per-person early-booking discount when you book by February 29, 2008!*
Mention claim #8091



Exclusive $50.00 per-person subscriber discount when you book within 30 days!*
Mention claim #8091

Taste of Home's Slice of California

THE FOCUS is on "fresh" for *Taste of Home's* Slice of California tour. From scenic fields of fruits and vegetables to meals featuring authentic *Taste of Home* recipes, you'll sample the best that California's beautiful Monterey Bay region has to offer. Join us for this delicious vacation!

2008 Departures: May 18-22, July 6-10,
Sept. 28-Oct. 2, Oct. 5-9





For complete itineraries and departure dates, visit us on-line at:

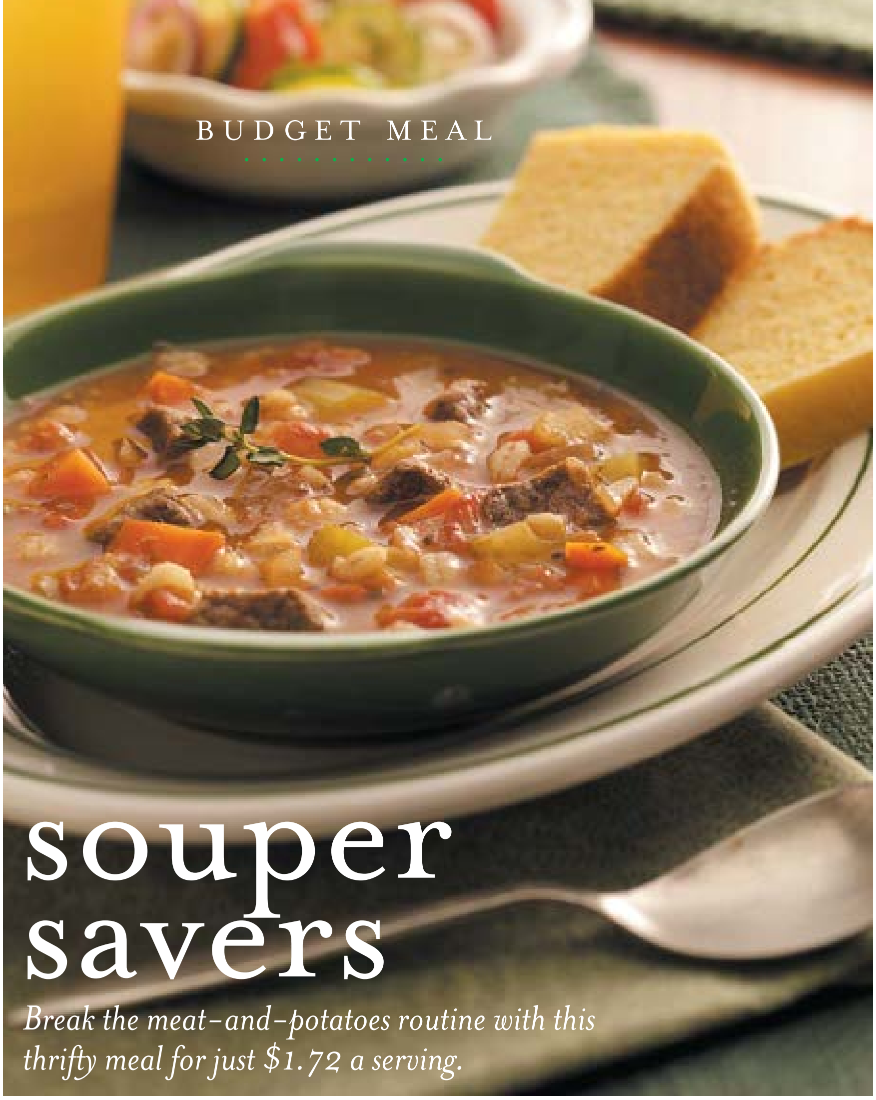
www.countrytours.com

Or call us at: **1-800/344-6918**

Mention Promotion Code 8091

Operated by
World Wide Country Tours since 1972
Exclusive Tour Operator for *Taste of Home* Magazine

*Cannot be combined with any other offer.



BUDGET MEAL

souper savers

Break the meat-and-potatoes routine with this thrifty meal for just $1.72 a serving.

Food for Thought: A chef is a person with a big enough vocabulary to give soup a different name every day.

Beef Barley Soup

PREP: 20 min. | COOK: 1 hour

Louise Laplante
Hanmer, Ontario

"Once a year, I invite relatives for 'soup day' to honor my late husband's birthday. I make three soups, including this comforting blend."

- **2 pounds beef stew meat, cut into 1-inch pieces**
- **1 tablespoon vegetable oil**
- **5 cups water**
- **4 celery ribs, chopped**
- **4 medium carrots, chopped**
- **1 large onion, chopped**
- **1 can (14-1/2 ounces) diced tomatoes, undrained**
- **2 tablespoons tomato paste**
- **4 teaspoons beef bouillon granules**
- **1 teaspoon *each* dried oregano, thyme, basil and parsley flakes**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **1 cup quick-cooking barley**

In a Dutch oven, brown meat in oil on all sides; drain. Add the water, celery, carrots, onion, tomatoes, tomato paste, bouillon and seasonings. Bring to a boil. Reduce heat; cover and simmer for 50 minutes.

Stir in barley; cover and simmer 10-15 minutes longer or until barley is tender. **Yield:** 8 servings (about 2 quarts).

Tomato Zucchini Salad

PREP/TOTAL TIME: 20 min.

Suzanne Kesel
Cohocton, New York

"Try this colorful salad with its zesty Dijon-tarragon vinaigrette now, and again in summer, when you can use your garden veggies."

- **2 cups water**
- **4 small zucchini, thinly sliced**
- **1/8 teaspoon salt**
- **2 small tomatoes, cut into wedges**
- **2 slices red onion, separated into rings**

DRESSING:

- **3 tablespoons olive oil**
- **1 tablespoon balsamic vinegar**
- **1 tablespoon minced fresh tarragon *or* 1 teaspoon dried tarragon**
- **1 tablespoon Dijon mustard**
- **1/2 teaspoon salt**
- **1/2 teaspoon hot pepper sauce**
- **1 garlic clove, minced**
- **1 tablespoon minced fresh parsley**

In a large saucepan, bring water to a boil. Add zucchini; cover and boil for 2-3 minutes. Drain and immediately place zucchini in ice water. Drain and pat dry; sprinkle with salt. In a large bowl, combine the zucchini, tomatoes and onion.

In a jar with a tight-fitting lid, combine the oil, vinegar, tarragon, mustard, salt, hot pepper sauce and garlic; shake well. Pour over vegetables and gently toss to coat. Sprinkle with parsley. **Yield:** 8 servings.

NUTRITION FACTS: 3/4 cup equals 63 calories, 5 g fat (1 g saturated fat), 0 cholesterol, 238 mg sodium, 4 g carbohydrate, 1 g fiber, 1 g protein. **DIABETIC EXCHANGES:** 1 vegetable, 1 fat.

Yeast Corn Bread Loaf

PREP: 20 min. + rising
BAKE: 35 min. + cooling

Fred Barnsdale
Pahokee, Florida

The tender texture and mild corn flavor of this golden loaf make it well worth the effort.

- **1 package (1/4 ounce) active dry yeast**
- **1-1/4 cups warm water (110° to 115°), *divided***
- **1 cup yellow cornmeal**
- **1/4 cup nonfat dry milk powder**
- **3 tablespoons butter, softened**
- **2 tablespoons sugar**
- **1-1/2 teaspoons salt**
- **2-1/4 to 2-3/4 cups all-purpose flour**

In a large mixing bowl, dissolve yeast in 1/4 cup warm water. Add the cornmeal, milk powder, butter, sugar, salt, remaining water and 1-1/4 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Shape into a loaf. Place in a greased 9-in. x 5-in. x 3-in. loaf pan. Cover and let rise until doubled, about 30 minutes. Bake at 375° for 35-40 minutes or until golden brown. Remove from pan to a wire rack to cool. **Yield:** 1 loaf.

SERVE AND SAVE! For more money-stretching recipes, go to *www.tasteofhome.com/plus*.



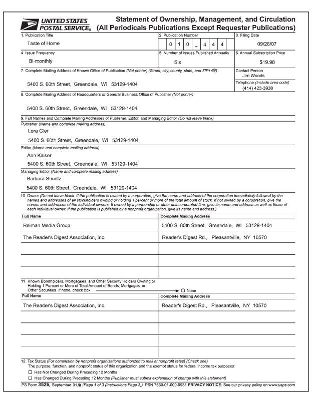
Readers looking for recipes turn here for help.

Several years ago, my mother bought poppy seed rolls at a farmers market in Edmonton, Alberta. They had a cake-like texture. My family would love to have the recipe.

—Irene Dmetuck
R.R. #1
Waskatenau AB Canada T0A 3P0

At a party, I had a fresh vegetable appetizer with horseradish sauce. Does anyone have the recipe? I would greatly appreciate a copy.

—Jerry Russell
106 Grove Pl.
Summit MS 39666



UNITED STATES POSTAL SERVICE

Statement of Ownership, Management, and Circulation (All Periodicals Publications Except Requester Publications)

1. Publication Title	2. Publication Number	3. Filing Date
Taste of Home	0 1 0 - 4 4 4	09/26/07
4. Issue Frequency	5. Number of Issues Published Annually	6. Annual Subscription Price
Bi-monthly	Six	$19.98

7. Complete Mailing Address of Known Office of Publication *(Not printer) (Street, city, county, state, and ZIP+4®)*
5400 S. 60th Street, Greendale, WI 53129-1404
Contact Person: Jim Woods
Telephone *(Include area code)*: (414) 423-3938

8. Complete Mailing Address of Headquarters or General Business Office of Publisher *(Not printer)*
5400 S. 60th Street, Greendale, WI 53129-1404

9. Full Names and Complete Mailing Addresses of Publisher, Editor, and Managing Editor *(Do not leave blank)*
Publisher *(Name and complete mailing address)*
Lora Gier
5400 S. 60th Street, Greendale, WI 53129-1404
Editor *(Name and complete mailing address)*
Ann Kaiser
5400 S. 60th Street, Greendale, WI 53129-1404
Managing Editor *(Name and complete mailing address)*
Barbara Shuetz
5400 S. 60th Street, Greendale, WI 53129-1404

10. Owner *(Do not leave blank. If the publication is owned by a corporation, give the name and address of the corporation immediately followed by the names and addresses of all stockholders owning or holding 1 percent or more of the total amount of stock. If not owned by a corporation, give the names and addresses of the individual owners. If owned by a partnership or other unincorporated firm, give its name and address as well as those of each individual owner. If the publication is published by a nonprofit organization, give its name and address.)*

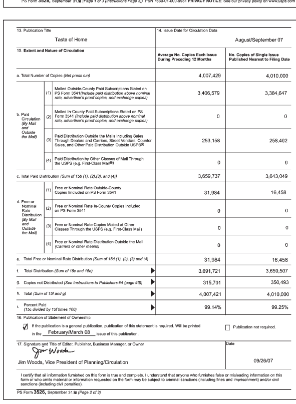
Full Name	Complete Mailing Address
Reiman Media Group	5400 S. 60th Street, Greendale, WI 53129-1404
The Reader's Digest Association, Inc.	Reader's Digest Rd., Pleasantville, NY 10570

11. Known Bondholders, Mortgagees, and Other Security Holders Owning or Holding 1 Percent or More of Total Amount of Bonds, Mortgages, or Other Securities. If none, check box ☐ None

Full Name	Complete Mailing Address
The Reader's Digest Association, Inc.	Reader's Digest Rd., Pleasantville, NY 10570

12. Tax Status *(For completion by nonprofit organizations authorized to mail at nonprofit rates) (Check one)*
The purpose, function, and nonprofit status of this organization and the exempt status for federal income tax purposes:
☐ Has Not Changed During Preceding 12 Months
☐ Has Changed During Preceding 12 Months *(Publisher must submit explanation of change with this statement)*

PS Form **3526,** September 31.9 *(Page 1 of 3 (Instructions Page 3))* PSN 7530-01-000-9931 **PRIVACY NOTICE**: See our privacy policy on www.usps.com



13. Publication Title	14. Issue Date for Circulation Data	
Taste of Home	August/September 07	
15. Extent and Nature of Circulation	**Average No. Copies Each Issue During Preceding 12 Months**	**No. Copies of Single Issue Published Nearest to Filing Date**
a. Total Number of Copies *(Net press run)*	4,007,429	4,010,000
b. Paid Circulation *(By Mail and Outside the Mail)* (1) Mailed Outside-County Paid Subscriptions Stated on PS Form 3541 *(Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies)*	3,406,579	3,384,647
(2) Mailed In-County Paid Subscriptions Stated on PS Form 3541 *(Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies)*	0	0
(3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS®	253,158	258,402
(4) Paid Distribution by Other Classes of Mail Through the USPS (e.g. First-Class Mail®)	0	0
c. Total Paid Distribution *(Sum of 15b (1), (2),(3), and (4))*	3,659,737	3,643,049
d. Free or Nominal Rate Distribution *(By Mail and Outside the Mail)* (1) Free or Nominal Rate Outside-County Copies included on PS Form 3541	31,984	16,458
(2) Free or Nominal Rate In-County Copies Included on PS Form 3541	0	0
(3) Free or Nominal Rate Copies Mailed at Other Classes Through the USPS (e.g. First-Class Mail)	0	0
(4) Free or Nominal Rate Distribution Outside the Mail *(Carriers or other means)*	0	0
e. Total Free or Nominal Rate Distribution *(Sum of 15d (1), (2), (3) and (4)*	31,984	16,458
f. Total Distribution *(Sum of 15c and 15e)*	3,691,721	3,659,507
g. Copies not Distributed *(See Instructions to Publishers #4 (page #3))*	315,701	350,493
h. Total *(Sum of 15f and g)*	4,007,421	4,010,000
i. Percent Paid *(15c divided by 15f times 100)*	99.14%	99.25%

16. Publication of Statement of Ownership
☑ If the publication is a general publication, publication of this statement is required. Will be printed in the February/March 08 issue of this publication.
☐ Publication not required.

17. Signature and Title of Editor, Publisher, Business Manager, or Owner
Jim Woods
Jim Woods, Vice President of Planning/Circulation
Date: 09/26/07

I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).

PS Form **3526,** September 31.9 *(Page 2 of 3)*

Postal regulations require that we publish this statement of ownership annually.

I've lost my recipe for marinated brussels sprouts with caraway seeds. If anyone has the recipe, please send! Thanks.

—Mary Bricker
4839 Melrose Dr.
Wooster OH 44691

Could someone send me a recipe for peanut butter biscuits or peanut butter bread? I've been searching for a recipe that's moist and delicious, and have yet to find one.

—Cassie Doyle
505 Mosedale St.
St. Charles IL 60174

I hope you can help me find a recipe for sweet 'n' sour red cabbage. I had this dish once, and it was delicious.

—Deb Nichols
1720 HiView Dr.
Darlington WI 53530

I tried a salad with warm bacon dressing when I was in North Carolina. The only dressing recipe I can find is one that calls for mayonnaise. This dressing was clear and absolutely delicious. If you have a recipe, I'd love to hear from you.

—Anne Richter
335 Shirley Dr.
Syracuse NY 13207

My mom made a beef dish, in the early 1970s, called Swiss Bliss. Does anyone have the recipe?

—Lori Brosnan
139 Douglas Rd.
Chappaqua NY 10514

Years ago, a co-worker brought in chicken and dumplings made with a thick white cream sauce. I'd love a similar recipe.

—Cindy McGough
220 Mitts Rd.
Williamstown KY 41097



Does anyone have a recipe for potato chip cookies?

—Doris Fisher
2251 Road 312
Sutton NE 68979



I am looking for a spaghetti sauce recipe that uses red wine as an ingredient. Thanks in advance.

—Kelly Parker
16059 Lexington Dr.
Plainfield IL 60544

I worked at a restaurant that made wonderful soups, including tomato potato chowder. It contained beer as one of the ingredients. Do you have a recipe?

—Sarah Snyder
839 N. Klein Rd.
Ritzville WA 99169

A local bistro serves a white bean and escarole soup. It is basically broth, escarole, beans and tiny seeds, and it's greenish in color. Might someone have the recipe?

—Jessica D'Agostino
P.O. Box 693
Schroon Lake NY 12870-0693

If you can answer any of these questions, write directly to the person seeking information. If you have a question, submit it at *www.tasteofhome.com*. Please see Contributor Guidelines on page 68.

Need a quick reply? Because we receive so many requests for this column, it could be quite a while before you see your question in print. So, if you want an answer fast, visit *www.tasteofhome.com* and click on "Join a Discussion." Select a chat room and pose your question. You're bound to get a response in no time!

One Part This, One Part That

I'm confused when recipes call for one part of an ingredient like oil and 2 parts of another ingredient like sugar. Does "one part" mean 1 ounce?

—**Rafael Cruz**
Miami, Florida

"One part" could mean 1 ounce, but not necessarily. "Part" refers to the measurement. It could be cups, tablespoons, ounces or any other measurement you choose. For instance, let's say a salad dressing recipe calls for 2 parts oil and 1 part vinegar. The ratio of those two ingredients is 2 to 1. That means that the amount of oil will be double the amount of vinegar. You decide on what the part or measurement will be.

So, if you'd like enough salad dressing to feed a family, you might use a measurement ratio of 1 cup of oil to 1/2 cup vinegar. If you'd like a small amount of dressing, you might want to use 2 tablespoons oil and 1 tablespoon vinegar. Both examples have the same ratio.

Hip to Be Square

Is there such a thing as a square springform pan?

—**Karen Rahn**
Hixon, Tennessee

It seems these days, it really is hip to be square…at least if you're a dish or baking pan. Anolon and Kaiser Bakeware both make square springform pans and have user-friendly Web sites that allow you to order on-line or find a store near you where you can purchase their products. Visit *www.tasteofhome.com/links.*

Cooking Parsnips

I am trying to find out how to cook parsnips in addition to putting them in stew or soup. Can you help?

—**Wilma Lima**
Elgin, Illinois



There are several ways to cook parsnips that bring out the natural sweetness of this root vegetable. One of the best—and easiest—is to cook them in a small amount of water and butter. Bring to a boil, then cover and simmer for about 10-15 minutes. Uncover and cook until the liquid is evaporated and parsnips are lightly golden. Season with salt and pepper.

Cubed parsnips can also be steamed for 8-10 minutes or roasted at 425° for 40-45 minutes. Our *The Taste of Home Cookbook* has a handy vegetable cooking chart and several recipes for parsnips.

COOKING SCHOOL PROFILE

she promises laughs, tips and prizes

MEET COOKING SCHOOL TEAM MEMBER:

Michelle Goggins

Being program director for the Taste of Home Cooking School has turned out to be an ideal job for me. I love testing recipes, training culinary specialists, traveling and being onstage.

I have a degree in food service administration from the University of Wisconsin-Stout, and at one time, I had my own personal chef business. Seven years ago, I joined the Taste of Home Cooking School staff.

We have two goals for our Cooking School participants: to have fun and to learn something, too.

For starters, our attendees appreciate easy, everyday ingredients and tips. For example, do you know the best way to release a cake from a tube pan? Just spray the inside of the pan with cooking spray and then sprinkle it with sugar instead of flour. The release is effortless!

Occasionally, I like to throw in some silly jokes while we're cooking onstage. Here's a favorite: "Why did the mushroom get invited to the party? Because he was a fungi (fun guy)." Yes, I love bad food puns.

Door prizes are another exciting part of the show. Each of the recipes we prepare is given away on its lovely serving dish. The audience almost becomes euphoric—especially if chocolate is involved!

We've also given away a number of Grand Prizes from local sponsors, including a stove, a refrigerator and a television set.

Our spring shows promise to be full of great food and surprises. Check *tasteofhomeschools.com* to find one near you.

Before I say good-bye, I'd like to leave you with an all-time favorite recipe from the Cooking School: Caramelized Onion-Gorgonzola Pizza (right). It's yummy and so simple to prepare.





Caramelized Onion-Gorgonzola Pizza

PREP: 30 min. + rising BAKE: 20 min.

- **1 loaf (1 pound) frozen bread dough, thawed**
- **2 tablespoons butter**
- **2 tablespoons brown sugar**
- **2 large sweet onions, thinly sliced and separated into rings**
- **3 tablespoons olive oil**
- **2 teaspoons dried basil**
- **2 teaspoons dried oregano**
- **1 teaspoon garlic powder**
- **2 plum tomatoes, chopped**
- **1 cup (4 ounces) shredded part-skim mozzarella cheese**
- **3 ounces crumbled Gorgonzola *or* blue cheese**
- **2 tablespoons grated Parmesan cheese**
- **1/4 cup pitted Greek olives, chopped**

Divide bread dough in half. Press each portion onto a greased 12-in. pizza pan; build up edges slightly. Prick dough several times with a fork. Cover and let rise in a warm place for 30 minutes.

Meanwhile, in a large skillet over medium heat, melt butter with brown sugar. Add onions; cook for 20-30 minutes or until golden brown, stirring occasionally.

Brush dough with oil. Combine the basil, oregano and garlic powder; sprinkle over the dough. Bake at 425° for 10 minutes.

Arrange onions and tomatoes over crusts; sprinkle with cheeses and olives. Bake 8-10 minutes longer or until golden brown. **Yield:** 2 pizzas (6 slices each).

NUTRITION FACTS: 1 slice equals 236 calories, 11 g fat (4 g saturated fat), 18 mg cholesterol, 427 mg sodium, 24 g carbohydrate, 3 g fiber, 8 g protein. **DIABETIC EXCHANGES:** 1-1/2 starch, 1-1/2 fat, 1 lean meat.

favorite grace

Table grace is a special way for families and loved ones to connect before the meal is served. These prayers—some lighthearted and others more serious—showcase the diversity of this common practice. Maybe you'll find one that warms your heart, too.

"For many years, our family has said this Moravian prayer," notes Sondra Goforth of Winston-Salem, North Carolina.

Come, Lord Jesus, our Guest to be, and bless these gifts bestowed by Thee. Bless our loved ones everywhere, and keep them in Thy loving care. Amen.

"My mom is a shy, quiet and reserved person," writes Ruby Ryan from Fort McPherson, Northwest Territories. "When someone unexpectedly asked her to say grace at a church function, she took us by surprise."

God bless the lunch and the bunch. Amen.

"I found the following prayer on the back of a salt shaker, about 30 years ago," says Diana Evans of Picher, Oklahoma. "I used to say it often at our supper table. I'm not sure if it's the entire prayer, but this is how it goes."

As we gather around our table, our hearts unite in praise to Thee, our heavenly Father, who blesses all our days. Amen.

PRAY TELL. Share your family's favorite grace. For Contributor Guidelines, see page 68.

chick this out!

Popular Easter candy adds vibrant, flowering touch to cake.

Peeps Sunflower Cake

PREP: 15 min. | BAKE: 30 min. + cooling

Bethany Eledge
Cleveland, Tennessee

"The inspiration for this cake came from one of my favorite flowers, the sunflower. The yellow Peeps make eye-catching flower petals, and I carefully placed chocolate chips in a circular pattern to resemble the seeds in the middle of a sunflower. This cake is easy to prepare but looks quite impressive."

- **1 package (18-1/4 ounces) yellow cake mix**
- **2 cans (16 ounces *each*) chocolate frosting**
- **19 yellow chick Peeps candies**
- **1-1/2 cups semisweet chocolate chips**

Prepare and bake cake according to package directions, using two greased and waxed paper-lined 9-in. round baking pans. Cool for 10 minutes before removing from pans to wire racks to cool completely; carefully remove waxed paper.

Level tops of cakes. Spread frosting between layers and over the top and sides of cake.

Without separating Peeps and curving slightly to fit, arrange chicks around edge of cake for sunflower petals. For sunflower seeds, arrange chocolate chips in center of cake. **Yield:** 12 servings.



Inspired Chef

Dear *Taste of Home*, I am pleased with all the recipes we have gotten from you. I have been cooking and baking a few years, and I enjoy it so much. I try a lot of *TOH* recipes and love them.

—Noah Daniel Rider, Age 12
East Point, Kentucky

Sons Are *TOH* Fans

How we've enjoyed your magazine over the years! I say "we" because my sons, Joshua and Ryan, are just as excited as I am when *Taste of Home* arrives in the mail. We love the format, the great recipes and the lighthearted stories.

—Leigh Daughenbaugh
Delaware, Ohio

Fruitful Display

Thank you for sharing Festive Fruit Cascade (Oct/Nov '07). I made it (below) for my daughter's 16th-birthday party and for our Annual Women's Day celebration at church. I can't wait to see what you have to share with us in future issues!

—Rhonda Johnson
Normal, Illinois





Baking Brightener

I moved to the United States from Japan, 3 years ago, and it's easy for me to get sad and homesick. Baking has become a way for me to turn these feelings around and create something beautiful and delicious. I started baking cakes for my daughter's birthdays, and since then, I haven't been able to stop!

At a book signing at the Reiman Publications Visitor Center, daughter Nina, 4, and I (at right in photo above) met *TOH* Editor in Chief Catherine Cassidy when I bought *The Taste of Home Baking Book*. I look forward to making many of the great recipes in it.

—Kanako Goyette
Greendale, Wisconsin

Cooks Who Care

I just wanted to let you know how honored I was that you selected my story for the "Cooks Who Care" column in the Dec/Jan issue! My mom, Colleen Swift-Schafer of Bothell, Washington, was the one who inspired me to start sending care packages to the troops. And I cannot express enough how proud I am of my two children, Coast Guardsman Petty Officer 3rd Class Angela Wagner and Army Sgt. Jonathan Barnett, for their service to our country. I am one proud mom!

—Kerry Amundson
Ocean Park, Washington

CONTRIBUTOR GUIDELINES

Want to send in your favorite recipe or handy tip, fun idea or photo to share with other readers? We'd love to hear from you. Here's how to get involved:

1. It's easy to send us recipes and other submissions! Simply use the convenient form on our Web site, ***www.tasteofhome.com***. Or you can E-mail them to ***editors@tasteofhome.com***. If you have a particular department or feature in mind, please type it in the subject line of your E-mail message.

2. When sending recipes, please be specific with directions, measurements and sizes of cans, packages and pans. Also, please share a few words about the recipe and yourself. (For recipe contest entries, please follow the directions on page 45.)

3. After you submit materials, please be patient. Due to the large volume, it can take our small staff several months to review materials. We may hold your material without informing you, but we will let you know if we publish something you submitted. Materials that won't fit in ***Taste of Home*** may be considered for our Web sites, cookbooks, promotions and other publications.

4. By submitting material for publication, you grant Reiman Media Group, Inc., its parent company, subsidiaries, affiliates, partners and licensees use of the material, including your name, hometown and state.

We reserve the right to modify, reproduce and distribute the material in any medium and in any manner or appropriate place. We test recipes submitted to us and reserve the right to alter them as needed. We may contact you via phone, E-mail or mail regarding your submission.

5. To send submissions via regular mail, please address them to: ***Taste of Home***, 5925 Country Lane, Greendale WI 53129. If you have a particular department in mind, please print it on the front of the envelope. You can send recipe cards or photocopies of family cookbooks, and they can be hand-printed or typed on a sheet of paper...whatever is easiest for you. If you would like mailed materials returned, please enclose a stamped, self-addressed envelope.

6. Sending photos? We accept 35mm color prints or high-resolution digital photos. Please submit digital images as jpegs at 300 dpi.

MEET OUR FIELD EDITORS

ALABAMA: **Mary Dixson**, Decatur; **Lisa Francis**, Elba; **Mary Alice Brackin**, Florence; **Peggy Key**, Grant; **Charlotte McDaniel**, Jacksonville; **Lisa Allen**, Joppa; **Laura Tessier**, Madison; **Gloria Lowther**, Mobile; **Roxana Quarles**, Ralph; **Noble Yeager**, Tuscaloosa

ALASKA: **Cindi Paulson**, Anchorage; **Waunita Ann Roggenbuck**, Anchorage; **Carol Ross**, Anchorage; **Anna Free**, Fairbanks; **Marg Austin**, North Pole; **Pat Hockett**, Wrangell

ARIZONA: **Sue Ross**, Casa Grande; **Lynne Beykirch**, Green Valley; **Diane Thompson**, Nutrioso; **Nicole Clayton**, Prescott; **Ann Perry**, Sierra Vista; **Edna Coburn**, Tucson; **Linda Lambert**, Wittmann

ARKANSAS: **Carolyn Kyzer**, Alexander; **Linda Emery**, Bearden; **Iola Egle**, Bella Vista; **Nicki Evans**, Conway; **Eva Hickman**, Crossett; **Frances Owens**, El Dorado; **Bettie Hartman**, Fayetteville; **Jacqueline Wilson**, Gravette; **Renee Gee**, Hamburg; **Donna Long**, Searcy; **Awynne Thurstenson**, Siloam Springs; **Judith Gordon**, Texarkana; **Glenda Adams**, Vanndale

CALIFORNIA: **Peggy Louise Pruneau**, Auberry; **Marina Castle-Henry**, Burbank; **Susan Edwards**, El Dorado; **Lisa Bacon**, Fontana; **Keri Scofield Lawson**, Fullerton; **Tina Fox**, Lake Arrowhead; **Shirley Goehring**, Lodi; **Alcy Thorne**, Los Molinos; **Laurie Mace**, Los Osos; **Linda Svercauski**, Murietta; **H. Ross Njaa**, Salinas; **Ken Churches**, San Andreas; **Sandra Vanthoff**, San Diego; **Annette Traverso**, San Rafael; **Tiffany Mitchell**, Susanville; **Mary Jane Cantrell**, Turlock; **Billie Moss**, Walnut Creek

COLORADO: **Rally Van Ostrand**, Aurora; **Janet Lebar**, Centennial; **Nancy Schmidt**, Center; **Shelly Korell**, Eaton; **Ruth Fury**, Dove Creek; **Audrey Benson**, Flagler; **Cheri Eby**, Gunnison; **Phyllis Herlocker**, Highlands Ranch; **Crystal Jo Bruns**, Iliff; **Jo Ann Honey**, Longmont; **Christine Halandras**, Meeker; **Judith Miller**, Parker; **Trina Benson**, Stratton; **Naomi Giddis**, Two Buttes; **Lucy Meyring**, Walden; **Betty Sitzman**, Wray

CONNECTICUT: **Jill Fellows**, Coventry; **Ellen Baczek Amodeo**, Derby; **Chava Karlovich**, Monroe; **Dennis Vitale**, New Preston; **Sue Smith**, Norwalk; **Chris Dolan**, Seymour; **Ruth Hartunian-Alumbaugh**, Willimantic; **Betty Sparks**, Windsor

DELAWARE: **Traci Wynne**, Bear; **Beth Satterfield**, Dover; **Jan Walls**, Dover; **Peggy West**, Georgetown; **Lisa Spiegel Westbrook**, Georgetown; **Dot Swain**, Milford; **Cynthia Bent**, Newark; **Kimberley Pittman**, Smyrna; **Betty Jean Boyd**, Wilmington

FLORIDA: **Kelly Ward Hartman**, Cape Coral; **Marjorie Carey**, Freeport; **Julia Livingston**, Frostproof; **Lillian Julow**, Gainesville; **Lynn Newman**, Gainesville; **Nancy Larkin**, Maitland; **Laura Wheeler**, Malone; **Allison Loo**, Merritt Island; **Diane Hixon**, Niceville; **Barbara Carlucci**, Orange Park; **Kerry Dingwall**, Ponte Vedra; **Marsha Manley**, Sebring; **Kathy Kruse**, Thonotosassa; **Julie Hayden**, Winter Park; **Anna Minegar**, Zolfo Springs

GEORGIA: **Ann Chan**, Atlanta; **Hannah Lamb**, Austell; **Colette Jaworski**, Buford; **Jacqueline Graves**, Cumming; **Susan Auten**, Dallas; **Joyce Kramer**, Donalsonville; **Kay Rainwater**, Fayetteville; **Henrietta Brumbaugh**, Hiawassee; **Merle Bates**, LaGrange; **Carolyn Griffin**, Macon; **Pat McLendon**, Roswell; **Laura Dierking**, St. Marys; **Tina Gay**, Statham

HAWAII: **Sharon Aweau**, Kapolei; **Shirley Watanabe**, Kula

IDAHO: **Mandy Saras**, Boise; **Donna Shipley**, Boise; **Glenna Tooman**, Boise; **Betty Albee**, Buhl; **Renae Moncur**, Burley; **Robin Falck**, Eagle; **Trisha Kruse**, Eagle; **Shannon Crowther**, Franklin; **Cindy Worth**, Lapwai; **John Nydegger**, Lewiston; **Donna Wall**, Nampa; **Raymonda Furness**, Newdale; **Brenda Clark**, Rexburg; **Signa Hutchison**, Weiser

ILLINOIS: **Christine Wall**, Bartlett; **Marjorie Lampe**, Campbell Hill; **Jann Braun**, Chatham; **Stephanie Ward**, Chicago; **Rosella Bauer**, Cissna Park; **Denise Albers**, Freeburg; **Andrea Johnson**, Freeport; **Sue Mackey**, Galesburg; **Helen Suter**, Golconda; **Dixie Terry**, Goreville; **Julie Sterchi**, Harrisburg; **Kristi Starbuck**, Highland; **Kathy Hawkins**, Ingleside; **Mary Houchin**, Lebanon; **Millie Vickery**, Lena; **Kim Marie Van Rheenen**, Mendota; **Kimberly Kronenberg**, Milledgeville; **Donna Musser**, Pearl City; **Janet Mooberry**, Peoria; **Ann Schilling**, Peoria; **Florence Grawe**, Quincy; **Evelyn Kennell**, Roanoke; **Debbie Fisher**, Royalton; **Carol Sinclair**, St. Elmo; **Donetta Brunner**, Savanna; **Amber Sampson**, Somonauk; **Leona Kuhns**, Sullivan; **Martha Zumwalt**, Warsaw; **Patricia Rutherford**, Winchester

INDIANA: **Sue Call**, Beech Grove; **Fancheon Resler**, Bluffton; **Martha Fehl**, Brookville; **Brandi Fentress**, Chandler; **Amy Church**, Coatesville; **Nancy Johnson**, Connersville; **Sonia Croucher**, Decatur; **Nancy Jo Leffler**, Depauw; **Shawn Robey**, Evansville; **Dolores Lueken**, Ferdinand; **Nancy King**, Greenfield; **Edna Hoffman**, Hebron; **Carolyn Gochenaur**, Howe; **Bertha Johnson**, Indianapolis; **Donna Lisby**, Indianapolis; **Pauline Miller**, Indianapolis; **Virginia Phillips**, Indianapolis; **Kathy Allen**, Knox; **Alma Dinsmore**, Lebanon; **Norene Wright**, Manilla; **Harriet Stichter**, Milford; **Joan Truax**, Pittsboro; **Karen Owen**, Rising Sun; **Bernadine Stine**, Roanoke; **Cynthia Kolberg**, Syracuse; **Maryellen Hayes**, Wolcottville; **Ruth Burrus**, Zionsville

IOWA: **Midge Scurlock**, Creston; **Karen Kreider**, Cumming; **Eunice Stoen**, Decorah; **Sharon Mensing**, Greenfield; **Linda Mullen**, Guernsey; **Tammy Neubauer**, Ida Grove; **Salina Bontrager**, Kalona; **Shirley Hochstedler**, Kalona; **Audrey Groe**, Lake Mills; **Patricia Staudt**, Marble Rock; **Mavis Diment**, Marcus; **Wendy Taylor**, Mason City; **Becky Ruff**, Monona; **Sherry Adams**, Mt. Ayr; **Mary Loops**, North Liberty; **Jo Groth**, Plainfield; **Sharon Holdiman**, Waterloo; **Dorothy Jennings**, Waterloo; **Marion Karlin**, Waterloo; **Jack Spratt**, Webster City; **Leona Luecking**, West Burlington; **Gayle Olson**, Winfield

KANSAS: **Myra Innes**, Auburn; **Page Alexander**, Baldwin City; **Carole Schlender**, Burrton; **Michelle Beran**, Claflin; **Karen Ann Bland**, Gove; **Margaret Shauers**, Great Bend; **Shannon Wade**, Kansas City; **Heather Campbell**, Lawrence; **Kathy Kittell**, Lenexa; **Jeanette Urbom**, Louisburg; **Peggy Paul**, Olathe; **Leona Therou**, Overland Park; **Pat Habiger**, Spearville; **Merrill Powers**, Spearville; **Melanie Eddy**, Syracuse; **Angela Oelschlaeger**, Tonganoxie; **Linnea Rein**, Topeka

KENTUCKY: **Randal Wilson**, Bellevue; **Marcia Blaha**, Bowling Green; **Jan Woodall**, Cadiz; **Tammy Hensley**, Canmer; **Lucille Terry**, Frankfort; **Carlene Jolley**, Fulton; **Sherry Hulsman**, Louisville; **Billie Wilson**, Masonic Home; **Naomi Cross**, Millwood; **Sally Grisham**, Murray; **Rena Nabours**, Olaton; **Jackie Roof**, Paducah; **Christine Johnson**, Ricetown; **Jean Gaines**, Russellville; **Connie Bryant**, Wallingford; **Anna Jean Allen**, West Liberty; **Jill Evely**, Wilmore

LOUISIANA: **Sundra Hauck**, Bogalusa; **Rachel Garcia**, DeRidder; **Blanchie Morrison**, Elmer; **Edith Betz**, Ethel; **Brenda Melancon**, Gonzales; **Pam Holloway**, Marion; **Kathleen Drott**, Pineville; **Betty Janway**, Ruston; **Sandi Pichon**, Slidell; **Codie Ray**, Tallulah; **Dwight Landreneau**, Washington; **Ruth Montgomery**, Washington; **Tonya Fitzgerald**, West Monroe

MAINE: **Kathi Grenier**, Auburn; **Emily Chaney**, Blue Hill; **Jan Buck**, Buckfield; **Audrey Nemeth**, Chesterville; **Kami Horch**, Frankfort; **Lee Ann Lowe**, Gray; **Susan Kanak**, Moody; **Cheryl Greeley**, Pittsfield; **Valerie Jones**, Portland; **Pam Brooks**, South Berwick; **Heidi Harrington**, Steuben; **Brenda Deveau**, Van Buren

MARYLAND: **James Forcum**, Baltimore; **Beverly Sprague**, Baltimore; **Margaret Adina O'Bryon**, Bel Air; **Alice Krohn**, Catonsville; **Priscilla Weaver**, Hagerstown; **Michele Ferrario**, Ijamsville; **Debbie Wilkerson**, Lusby; **Charles Keating**, Manchester; **Rosemary Pryor**, Pasadena; **Nancy Saffield**, Pasadena; **Judith McGhan**, Perry Hall; **Barbara Davis**, Salisbury; **Betsy Hedeman**, Timonium; **Gail Buss**, Westminster

MASSACHUSETTS: **Lynn Hartigan**, Bradford; **Elizabeth Montgomery**, Cambridge; **Joanie Elbourn**, Gardner; **Arden Billings**, Greenfield; **Christine Omar**, Harwich Port; **Charlotte Baillargeon**, Hinsdale; **Mary West**, Marstons Mills; **Maria Mulligan**, Methuen; **Helen Malwitz**, Peabody; **Nancy Lore**, Rockland; **Maria Regakis**, Somerville; **Kaye Gooch**, Sudbury; **Judith Sumner**, Worcester

MICHIGAN: **Patricia Thomet**, Alto; **Donna Mantha**, Augusta; **Ted Pottle**, Berrien Springs; **Betty Korcek**, Bridgman; **Peggy Burdick**, Burlington; **Lynn Miracle**, Burton; **Shirley De Lange**, Byron Center; **Teri Rasey-Bolf**, Cadillac; **Diane Pickel**,

(Continued on page 70)

field editor spotlight



Tami Kuehl

LOUP CITY, NEBRASKA

Family stats: Husband Shane; daughter Bailey, 3. Tami works part-time for a bookkeeping and tax office, and promoting the community foundation.

"I grew up in a small mill town in Oregon. As an adult, I moved to the city and worked for the Oregon State Police. When our daughter arrived, we sold our home and quit our jobs in favor of a simpler life in Shane's Nebraska hometown.

"I spent much of my youth working in my grandparents' restaurant, learning to cook. My sister and I share a passion for cooking and crafting, and we've even published a cookbook."



Arlene Mawn

HOLLEY, NEW YORK

Family stats: Husband Jerry; five children; six grandchildren; and one great-grandchild.

"My husband and I have been married for 60 years. Jerry still grows his garden, and I freeze the vegetables. I tend my flower garden and a rose garden in memory of our oldest daughter. We spend our winters in Myrtle Beach, South Carolina.

"I learned my cooking skills in home ec classes at school. Then, I lived with my grandparents for 4 years and prepared all their meals. I have boxes of recipes in addition to my collection of cookbooks. I really enjoy trying new recipes...that's why I love *Taste of Home*!"

Comstock Park; **Connie Simon**, Durand; **Susan Falk**, Eastpointe; **Marti VanOrder**, Evart; **Deborah Amrine**, Grand Haven; **Casey Stellini**, Grand Junction; **Barb Ruis**, Grandville; **Jackie Riley**, Holland; **Anne Heinonen**, Howell; **Linda Knoll**, Jackson; **Ruth Peterson**, Jenison; **DiAnn Mallehan**, Kentwood; **Marcy Cella**, L'Anse; **Sondra Bergy**, Lowell; **Virginia Ferris**, Lyons; **Geraldine Grisdale**, Mt. Pleasant; **Shirley Beachum**, Shelby; **Jessie Strobbe**, Smiths Creek; **Kathy Dorman**, Snover; **Marsha Ransom**, South Haven; **Christina Till**, South Haven; **Dona Erhart**, Stockbridge; **Winifred Winch**, Wetmore

MINNESOTA: **Joan Taylor**, Adrian; **Linda Nilsen**, Anoka; **Barbara Wellnitz**, Ashby; **Patricia Axelsen**, Aurora; **Sandy McKenzie**, Braham; **Judi Oudekerk**, Buffalo; **Mary Kay Morris**, Cokato; **Judy Schiro**, Cosmos; **Ann Botten**, Courtland; **Marlene Muckenhirn**, Delano; **Connie Johnson**, Detroit Lakes; **Tami Escher**, Dumont; **Renee Schwebach**, Dumont; **Deanna Richter**, Elmore; **Julianne Johnson**, Grove City; **Marcia Severson**, Hallock; **Katie Koziolek**, Hartland; **Mary Jo O'Brien**, Hastings; **Lucille Taylor**, Luverne; **Angie Colwell**, Morton; **Ruth Smith**, New Hope; **Dotty Egge**, Pelican Rapids; **Kari Rosenow**, Roseau; **LaVonne Hegland**, St. Michael; **Dianne Bettin**, Truman; **Dawn Fagerstrom**, Warren; **Bethel Walters**, Willow River; **Barb Stanton**, Winona

MISSISSIPPI: **Anne Glidewell**, Booneville; **DeLois Douglas**, Charleston; **Kristy Allen**, Hattiesburg; **Shirley Glaab**, Hattiesburg; **Nancy Jernigan**, Laurel; **Linda Finn**, Louisville; **Peggy Tucker**, Mantachie; **Rita Futral**, Starkville

MISSOURI: **Barbara Lovercamp**, Alma; **Linda Wilson**, Anderson; **Debbie Johnson**, Centertown; **Sasha Cummings**, Hazelwood; **Geralyn Gloe**, Hermann; **Dan Quade**, Joplin; **Cheryl Neale**, Kansas City; **Beverly Plymell**, Keytesville; **Virginia Watson**, Kirksville; **Karren Chamberlain**, Linn Creek; **Bernice Morris**, Marshfield; **Sonja Blow**, Nixa; **Tammy Breen**, O'Fallon; **Carol Reed**, Salisbury; **Marietta Slater**, Thayer; **Judy Marshall**, Waverly

MONTANA: **Donna Mantha**, Augusta; **Kerry Bouchard**, Augusta; **Dixie Lee Harmon**, Bainville; **Nancy Fettig**, Billings; **Shari McKinney**, Birney; **Kandy Clarke**, Columbia Falls; **Gail Kuntz**, Dillon; **Doris Galleske**, Fairview; **Jan Roat**, Grass Range; **Carolyn Weinberg**, Hardin; **Beverly Stiger**, Helena; **Marie Hoyer**, Lewistown; **Joy Maynard**, St. Ignatius; **Janet Loomis**, Terry

NEBRASKA: **Ellen Teter**, Arapahoe; **Bonnie Myers**, Callaway; **Ina Schmillen**, Elkhorn; **Alice Tatro**, Geneva; **Shirley Engstrom**, Genoa; **Deb Waggoner**, Grand Island; **Tami Kuehl**, Loup City; **Jenny Hughson**, Mitchell; **Judy Kamalieh**, Nebraska City; **Judy Katskee**, Omaha; **Amy Moylan**, Omaha; **Verona Koehlmoos**, Pilger; **Denise Goedeken**, Platte Center; **Georgia Hennings**, Scottsbluff; **Susan O'Brien**, Scottsbluff; **Joie Youngs**, Scottsbluff; **Dee Falk**, Stromsburg; **Betty Ruenholl**, Syracuse

NEVADA: **Karen Sikora**, Dayton; **Jenece Howard**, Elko; **Rebecca Jones**, Henderson; **Barbara Murphy**, Incline Village; **Nancy Beckerbauer**, Las Vegas; **Sharon Peterson**, Las Vegas; **Joan Schroeder**, Mesquite

NEW HAMPSHIRE: **Nancy Gaver**, Brookfield; **Karen Clough**, Danville; **Colleen Palmer**, Epping; **Linda Harrington**, Hudson; **Inge Schermerhorn**, Kingston; **Margaret Drye**, Plainfield; **Tracy Weber**, Swanzey

NEW JERSEY: **Nancy Zimmerman**, Cape May Court House; **Helga Schlape**, Florham Park; **Lisa Finnegan**, Forked River; **Sally Treonze**, Hillsborough; **Sandra Csippan**, Lafayette; **Grace Yaskovic**, Lake Hiawatha; **Roberta Strohmaier**, Lebanon; **Kelly Williams**, Morganville; **Stephanie Hanisak**, Port Murray; **Marie Forte**, Raritan; **Nancy Negvesky**, Somerville

NEW MEXICO: **Phyllis Bailey**, Albuquerque; **Catherine Hayes**, Albuquerque; **Judy Parker**, Albuquerque; **Molly Seidel**, Edgewood; **Pamela Huntley**, Grants; **Carol Mead**, Los Alamos; **Karen Armatys**, Raton; **Terri Kearns**, Roswell; **Alpha Wilson**, Roswell

NEW YORK: **Louise Beatty**, Amherst; **Sandy Starks**, Amherst; **Marilee Merle**, Attica; **Judy Losecco**, Buffalo; **Nancy Breen**, Canastota; **Margaret Gage**, Cherry Valley; **Michele Van Dewerker**, Cherry Valley; **Rebecca Gage**, Cobleskill; **Dolores Hayes**, Fort Plain; **Janice Arnold**, Gansevoort; **Karen Buhr**, Gasport; **Arlene Mawn**, Holley; **Patti Mitchell**, Horseheads; **Helen Phillips**, Horseheads; **Cheryl Barney**, Le Roy; **Mary Malinowski**, Lee Center; **Kathy Petrullo**, Long Island City; **Frances Boise**, Marion; **Lucia Johnson**, Massena; **Linda-Ann Wargo**, North Massapequa; **Estelle Keefer**, Olean; **Rosemary White**, Oneida; **Andrea Holcomb**, Oxford; **Darlene Markham**, Rochester; **Kristine Chayes**, Smithtown; **Penney Kester**, Springville; **Penny Sands Fersko**, Staten Island; **Susan Seymour**, Valatie; **Harmony Tardugno**, Vernon Center; **Kathy Anderson**, Wallkill

NORTH CAROLINA: **Cindy Winter-Hartley**, Apex; **Gerry Beveridge**, Beaufort; **Doris Jennette**, Buxton; **Katie Sloan**, Charlotte; **Doris Heath**, Franklin; **Mary Lou Robison**, Greensboro; **Paula Bass**, Greenville; **Sigrid Hice**, Hickory; **Linda Thompson**, High Point; **Doris McMahon**, Morgantown; **Mary Strickland**, Nashville; **Jane Needham**, River Bend; **Hilda Pardue**, Ronda; **Rosalie Yopp Hylander**, Sneads Ferry; **Dorothy Baker**, Southern Pines

NORTH DAKOTA: **Jeri Dobrowski**, Beach; **Rita Christianson**, Glenburn; **Patricia Burris**, Grand Forks; **Ann Marie Moch**, Kintyre; **Marshelle Greenmyer-Bittner**, Lisbon; **Lisa Morman**, Minot; **Amy Loeb**, Raleigh; **Lois Flaten**, Ray; **Carla Hodenfield**, Ray; **Marilyn Hodenfield**, Ray; **Sarah Goetz**, Richardton; **Lillian Domres**, Towner; **Elmeda Johnson**, Williston; **Trish Gehlhar**, Ypsilanti

OHIO: **Doris Taekett**, Alger; **Bev Spain**, Bellville; **David Klein**, Berkey; **Diane Turner**, Brunswick; **Sherry Masters**, Cincinnati; **Kimberly Rice**, Cincinnati; **Ruth Stoops**, Cincinnati; **Betty Heinold**, Columbus; **Sheila Jarrells**, Dayton; **Kim Wallace**, Dennison; **Patricia Aurand**, Findlay; **Freda Becker**, Garrettsville; **Carole Finney**, Harrisville; **Betty Spencer**, Hopedale; **Irene Thurston**, Huber Heights; **Catherine Dawe**, Kent; **Linda Miller**, Lowell; **Debra Dohy**, Massillon; **Tammy Logan**, McComb; **Diane Shipley**, Mentor; **Ben and Arie Coblentz**, Millersburg; **Maudie Raber**, Millersburg; **Polly Coumos**, Mogadore; **Marilyn Storck**, New Carlisle; **Marilyn Bick**, Norwalk; **Julie Mosier**, Perrysville; **Shirley Heston**, Pickerington; **Eldora Willford**, Plymouth; **Dolores Ann Thorp**, Salineville; **Robert Breno**, Stongsville; **Phyllis Jarman**, Warren; **Vikki Rebholz**, West Chester; **Mary Detweiler**, West Farmington; **Lavonn Bormuth**, Westerville; **Pat Waymire**, Yellow Springs

OKLAHOMA: **Denise Vineyard**, Ardmore; **Barbara Shepherd**, Edmond; **Peggy Goodrich**, Enid; **Flo Burtnett**, Gage; **Kay Curtis**, Guthrie; **Stacey West-Feather**, Jay; **Donna Brockett**, Kingfisher; **Nancy Johnson**, Laverne; **Deanne McCarty**, Midwest City; **Marcia Nelson**, Ponca City; **LaDonna Reed**, Ponca City; **Christine Eilerts**, Tulsa

OREGON: **Christy Freeman**, Central Point; **Susan Snyder**, Condon; **Lynda Byrd**, Dallas; **Sherri Ann Gentry**, Dallas; **Lu Ann Kessi**, Eddyville; **Deb Darr**, Falls City; **Naomi Pollard**, Gladstone; **Mickey Turner**, Grants Pass; **Stephanie Wilson**, Helix; **Leann Meeds**, Klamath Falls; **Cathee Bethel**, Lebanon; **Sandra Geissel**, Milton-Freewater; **Christine Brinkman**, Molalla; **Kathleen Jones**, Newberg; **Carolyn Allison**, Pleasant Hill; **Shannon Burroughs-Campbell**, Portland; **Mary Anne Thygesen**, Portland; **Krista Frank**, Rhododendron; **Laura Nickles**, Rosebury; **Darlene Brenden**, Salem; **Virginia Crowell**, Stayton; **Carol Baker**, Summerville; **Marie Hattrup**, The Dalles; **Dala Johnson**, Tualatin; **Grace Dickey**, Vernonia; **Earlene Ertelt**, Woodburn; **Marilyn Paradis**, Woodburn

PENNSYLVANIA: **Sharon Allen**, Allentown; **Barbara McCalley**, Allison Park; **Betty Claycomb**, Alverton; **Millie Rogers**, Annville; **Amanda Dunham**, Bristol; **Janice Burkholder**, Chambersburg; **Beth Ask**, Cogan Station; **Clarann Gafrarar**, Columbia; **Helen Hassler**, Denver; **Lorraine Armstrong**, Downingtown; **Susan Schneller**, Doylestown; **Patty Kile**, Elizabethtown; **Rita Reifenstein**, Evans City; **Pat Rimmel**, Ford City; **Lena Esh**, Gordonville; **Lydia Garcia**, Hanover; **Charlotte Goldberg**, Honey Grove; **Tina Repak**, Johnstown; **Laura Stoltzfus**, Leola; **Deb Moyer**, Liberty; **Bradley Moritz**, Limerick; **Patricia Mele**, Lower Burrell; **June Sangrey**, Manheim; **Janet Thomas**, McKees Rocks; **Joyce Guth**, Mohnton; **Marlene Barker**, Monroeville; **Melody Mellinger**, Myerstown; **Mary Landis**, New Cumberland; **Elaine Anderson**, New Galilee; **Kathy Peters**, North Versailles; **Ann Nace**, Perkasie; **Joyce Daubert**, Pine Grove; **Debra Latta**, Port Matilda; **Catherine Cremers**, Pottstown; **Alta Rodgers**, Pottstown; **Cherie Sechrist**, Red Lion; **Pat Kreitz**, Richland; **Romaine Wetzel**, Ronks; **Darla Germaux**, Saxton; **Lucinda Walker**, Somerset; **Michelle Wise**, Spring Mills; **Nancy Foust**, Stoneboro; **Dolores Skrout**, Summerhill; **Sandra Johnson**, Tioga; **Ray Hoene**, Tunkhannock; **Irene Delbaugh**, York

RHODE ISLAND: **Julie Davis**, Bristol; **Heidi Quinn**, Carolina; **Yvette Carozza**, Central Falls; **Janice Hemond**, Lincoln; **Pat Medeiros**, Tiverton; **Barbara Lynch**, West Warwick

SOUTH CAROLINA: **Ruth Marie Lyons**, Aiken; **Kelly Ann Gray**, Beaufort; **Alaina Showalter**, Clover; **Brenda Leonard**, Columbia; **Katherine Moss**, Gaffney; **Lisa Varner**, Greenville; **Jeanie Jenkins**, Greenwood; **Ollie Jackson**, Inman; **Claudia Grier**, Lancaster; **Lillian Heston**, Leesville; **Lynn Parnell**, Lexington; **Loretta Cergol**, Myrtle Beach; **Elizabeth Hunter**, Prosperity; **Melanie Thurston**, Williamston

SOUTH DAKOTA: **Joan Antonen**, Arlington; **Judy Jungwirth**, Athol; **NanCee Maynard**, Box Elder; **Pam Hofer**, Carpenter; **Nina Vilhauer**, Mina; **Maxine Smith**, Owanka; **Annette Hill**, Pierre; **Lisa Thomsen**, Rapid City; **Glenda Goldade**, Seneca; **Helen Cluts**, Sioux Falls; **Frances Poste**, Wall; **Roxy Wilfahrt**, Watertown

TENNESSEE: **Sue Ashford**, Blountville; **Vivian Walker**, Crossville; **Margaret McNeil**, Germantown; **Kathy Knight**, Greeneville; **Beth Fugate**, Knoxville; **Suzanne Whitaker**, Knoxville; **Kim Randall**, Kodak; **Kathleen Fuller**, Murfreesboro; **Shellee Harrison**, Savannah; **Sharon Manus**, Smyrna; **Andrea Bolden**, Unionville

TEXAS: **Christine Groves**, Archer City; **Sarah Woodruff**, Austin; **Tonya Jones**, Brenham; **Sue Broyles**, Cherokee; **Evelyn Hroch**, Corpus Christi; **Denise Baumert**, Dalhart; **Tina Mills**, Dallas; **Luann Carlson**, El Paso; **Jeanne Brady**, Fort Worth; **Mildred Sherrer**, Fort Worth; **Susan Garoutte**, Georgetown; **Pat Stevens**, Granbury; **Martha Sue Stroud**, Greenville; **Gay Nell Nicholas**, Henderson; **Rebecca Liao**, Keller; **Linda Clapp**, Live Oak; **Rita Leonard**, Longview; **Linda Rainey**, Monahans; **Ann Cousin**, New Braunfels; **Joan Hallford**, North Richland Hills; **Mary Anne McWhirter**, Pearland; **Shonie Castaneda**, Pharr; **Penny Spearman**, Pickton; **Marilyn Katcsmorak**, Pleasanton; **Mary Lou Roberts**, San Angelo; **Jackie Fremming**, San Antonio; **Billie Jeane Garner**, Southlake

UTAH: **Edie DeSpain**, Logan; **Paula Zsiray**, Logan; **Lesli Dustin**, Nibley; **Arlene Butler**, Ogden; **Lucile Proctor**, Panguitch; **Karen Allen**, Park City; **Keri Witte**, Provo; **Donna Higbee**, Riverton; **JoLynn Hill**, Roosevelt; **Barbara Birk**, St. George; **Rebecca Baird**, Salt Lake City; **Stacey Christensen**, Salt Lake City; **Gaylene Anderson**, Sandy; **Debbie Mace**, Sandy; **Roni Goodell**, Spanish Fork

VERMONT: **Patricia Le Blanc**, East Hardwick; **Virginia Breitmeyer LaPierre**, Greensboro Bend; **Harriet Dumas**, Hartland; **Joan Finley**, Hartland; **Patricia Bixby**, Morrisville; **Susan Greenall**, Windsor

VIRGINIA: **Margaret Wagner Allen**, Abingdon; **Dorothy Showalter**, Broadway; **Teresa Mears**, Chincoteague; **Donna Rivera**, Colonial Beach; **Esther Shank**, Harrisonburg; **Carol Strong Battle**, Heathsville; **Rosemarie Forcum**, Heathsville; **Eugene Presley**, Honaker; **Angela Leinenbach**, Mechanicsville; **Kyra Pulliam**, Stephens City; **Carrie Long**, Suffolk; **Virginia Gentry**, Sutherlin; **Theresa Morris**, Toano; **Betsey Bishop**, Warrenton

WASHINGTON: **Bonnie Waliezer**, Brush Prairie; **Janie Cooper**, Chelan; **Carol Beyerl**, East Wenatchee; **Janis Plagerman**, Ephrata; **Margie Snodgrass**, Gig Harbor; **Patricia Crandall**, Inchelium; **Carolyn Popwell**, Lacey; **Perlene Hoekema**, Lynden; **Hollis Mattson**, Puyallup; **Patte Nattrass**, Richland; **Alice and Jake Weber**, Ritz-

ville; **Diane Sardeson**, Seattle; **Aljene Wendling**, Seattle; **Beverly Kearns**, Selah; **Marian Platt**, Sequim; **Carolyn Eastham**, South Bend; **Nina Hall**, Spokane; **Ferne Carter Chapman**, Tacoma; **Dolores Scholz**, Tonasket; **Marty Rummel**, Trout Lake; **Janet Brinkman**, Vancouver; **Lila Scheer**, Vancouver; **Tyffany Fries**, Yakima

- **WEST VIRGINIA:** **Lori Daniels**, Beverly; **Jesse and Anne Foust**, Bluefield; **Cheryl Maczko**, Eglon; **Amy Short**, Lesage; **Jodi Zickefoose**, Tallmansville; **Irmgard Koscielniak**, Terra Alta
- **WISCONSIN:** **Janelle Lee**, Appleton; **Sue Gronholz**, Beaver Dam; **Amy Voights**, Brodhead; **Gloria Warczak**, Cedarburg; **Ruth Jungbluth**, Dodgeville; **Kathleen Taugher**, East Troy; **Dennis Dolan**, Fitchburg; **Stephen Baseley**, Fond du Lac; **Nancy DeMaster**, Fond du Lac; **Carrie Sherrill**, Forestville; **Bernie Bellin**, Franklin; **Lisa Feld**, Grafton; **Jean Ecos**, Hartland; **Donna Gorman**, Lone Rock; **Arlene Haupt**, Madison; **Holly Basford**, McFarland; **Gail Sykora**, Menomonee Falls; **Mari Anne Warren**, Milton; **Charlene Griffin**, Minocqua; **Jeanette Pederson**, Monico; **Darlene Alexander**, Nekoosa; **Lois Fetting**, Nelson; **Chris Kohler**, Nelson; **Carol Smith**, New Berlin; **Lauren Heyn**, Oak Creek; **Judy Skaar**, Pardeeville; **Ardyce Piehl**, Poynette; **Mark Trinklein**, Racine; **Linda Rock**, Stratford; **Doris Sather**, Strum; **Vicki Raatz**, Waterloo; **Betty Vondran**, Wauwatosa; **Mary Steiner**, West Bend; **Darlis Wilfer**, West Bend
- **WYOMING:** **Lulu Shuler**, Cody; **Jo Maasberg**, Farson; **Ardis Rollefson**, Jackson Hole; **Lori Coulthard**, Laramie; **Vera Reid**, Laramie; **Kathy Scott**, Lingle; **Bertie Jones**, Lusk; **Denise Smith**, Lusk; **Arlene Zerbst**, Newcastle; **Claudia Meyer**, Pinedale; **Bonnie Hiller**, Powell; **Carolyn Walton**, Smoot; **Bobbi Miller**, Thermopolis
- **ALBERTA:** **Joan Rose**, Calgary; **Connie Tiesenhausen**, Demmitt; **Florence Barnes**, Drumheller; **Lori Stefanishion**, Drumheller; **Orien Major**, Hinton; **Margaret Steacy**, Lethbridge; **Kathy Scott**, Lingle; **Karen Bourne**, Magrath; **Lise Thomson**, Magrath; **Ruth Ann Stelfox**, Raymond; **Frieda Meding**, Trochu
- **BRITISH COLUMBIA:** **Joan Baskin**, Black Creek; **Brenda Read**, Burns Lake; **Merle Dyck**, Elkford; **Leigh Moore**, Heffley Creek; **Deborah Maki**, Kamloops; **Doreen Martin**, Kitimat; **Patty Burk**, Nanaimo; **Danielle Belanger**, Victoria
- **MANITOBA:** **Mina Dyck**, Boissevain; **Marge Reimer-Toews**, Steinbach; **Linda Grienke**, Winnipeg; **Alice Szarkiewicz**, Winnipeg
- **NEW BRUNSWICK:** **Nancy Biddington**, Boudreau-Ouest; **France Couturier**, Edmundston; **Marilu Hynes**, McLeod Hill
- **NEWFOUNDLAND:** **Margot Nash**, Mt. Pearl; **Joan Kane**, Trinity
- **NOVA SCOTIA:** **Lois Bent**, Bridgetown; **Cathy Longaphy**, Coldbrook; **Celine Munroe**, Guysborough; **Wendy Dowling**, Queens County; **Kelly Kirby**, Westville
- **ONTARIO:** **Joannah Jarman**, Almonte; **Pat Roberts**, Cookstown; **Mary Ellen Agnew**, Dundalk; **Donna Klein Gebbinck**, Elmvale; **Nancy Horsburgh**, Everett; **Linda Russell**, Exeter; **Wendy Masters**, Grand Valley; **Janet Tigchelaar**, Jerseyville; **Sarah Weber**, Kitchener; **Elda Hall**, Oro Station; **Lois Taylor Caron**, Ottawa; **Nancy Bergeron**, Powassan; **Janis Plourde**, Smooth Rock Falls; **Raymonde Bourgeois**, Swastika; **Lynne Wilhelm**, West Hill
- **PRINCE EDWARD ISLAND:** **Connie Sanders**, Belle River; **Nancy Coughlin**, Charlottetown; **Tammy Clements**, Murray Harbour
- **QUEBEC:** **Anne MacWhirter**, Hope; **Diana Frizzle**, Knowlton; **Linda Johnson**, Pointe Claire
- **SASKATCHEWAN:** **Betty Abrey**, Imperial; **Del Mason**, Martensville; **Margaret Clark**, Regina; **Carol Funk**, Richard; **Val Lefebvre**, Rosetown; **Joanne Shewchuk**, St. Benedict; **Norma Harder**, Saskatoon; **Peggy Gwillim**, Strasbourg

HIDE & SEEK

Find Our Lost Little Cupcake!

You could win one of the prizes shown below!

For the love of sweets! One of the cupcakes we were frosting in the *Taste of Home* Test Kitchen disappeared. Can you help us find it?



As many of you know, we like to have a little fun in *TOH* by having you readers search for a hidden drawing.

In the past, it's been a toothpick. But to sweeten the excitement, we've hidden a cupcake this time. The drawing is hidden somewhere in every copy of this February/March issue and looks like the cupcake shown here (this one is just an example).

We've concealed a cupcake elsewhere. It may be tucked in a photo, in a drawing, in an article or recipe—and it could be a different size.

Find the cupcake and enter the "Hide 'n' Seek" contest on our Web site. Or, mail a postcard with the correct page number and your name, address and phone number to Hide 'n' Seek, *Taste of Home*, 5925 Country Lane, Greendale WI 53129. We'll conduct a random drawing in mid-March.

WHERE WAS THE CHRISTMAS BULB? IN THE DEC/JAN ISSUE, IT WAS SITTING ON THE COUNTER ABOVE THE DISHWASHER ON PAGE 44.

Win This Deluxe Roasting Pan



Looking for a versatile, no-nonsense pan for cooking and baking? Emile Henry's Flame Top Roaster might be your pan.

The first 10 prize-winners of this issue's Hide 'n' Seek Contest will enjoy this durable, flameproof roaster that can be used on the stovetop or grill, in the oven or microwave.

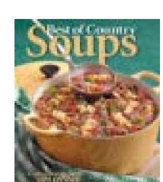


The 4-quart, 15-1/2- by 10-1/3-inch pan is ideal for lasagna, caramelized vegetables on the grill or a succulent roast browned on the stovetop and then roasted in the oven. Bakers love the pan for brownies and sheet cakes, too!

Suggested retail price for the Flame Top Roaster, available in red or black, is $75.

90 More Winners Get a Super Cookbook!

The next 90 winners will receive a copy of our *Best of Country Soups*, which has 199 recipes for heartwarming soups, chili and chowders. Even if your name isn't drawn, you can learn more about how to purchase these items by logging on to ***www.tasteofhome.com/links***.



Stock Up and SAVE!

Every recipe was contributed by a real home cook and kitchen-tested by the Taste of Home editors.

Our Best-Selling Soup Book

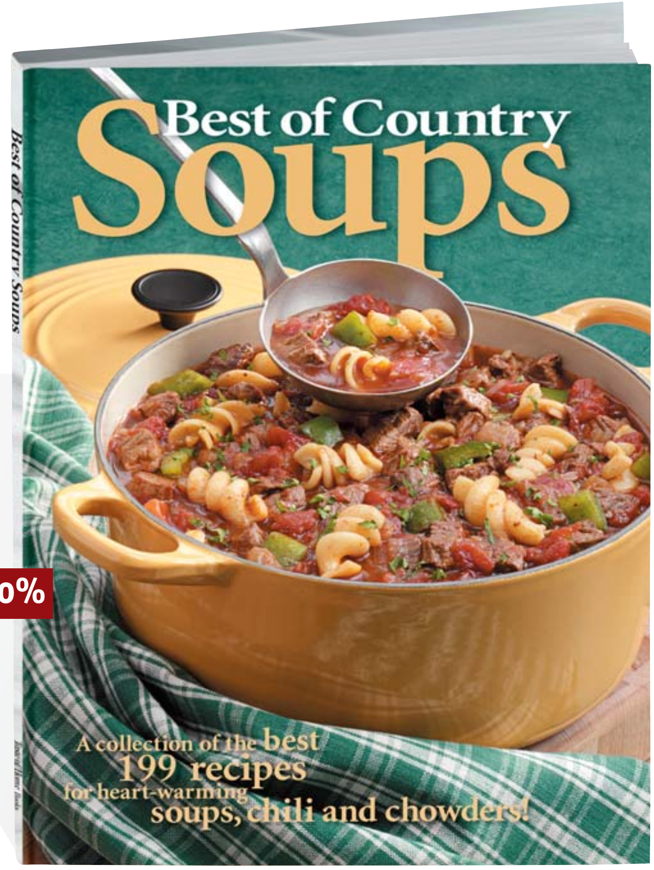
You'll love the big 50 percent savings, and your family will love the luscious, comforting soups, chilis and chowders in this hardcover book. Includes 199 easy recipes, like "Beefy Wild Rice Soup," "Santa Fe Chicken Chili" and "Homemade Broth."

Features over 100 color photos and two handy indexes. 112 pages. 8-3/8" x 11-1/8".

33975 *Best of Country Soups*...~~$12.99~~

Sale Price $6.49

Save 50%





3-Tiered Spice Stack

Find the spice jar you need instantly. Holds 27 full- or 54 half-size bottles on three shelves that slide out and tilt down for easy access. Compact design saves counter space. High-impact plastic. 8" high x 10-3/4" wide x 10-3/4" deep.

37245 Spice Stack...**$34.99**

To mail your order, specify item code, product name and Suite 1042P. Be sure to add shipping and processing charges (add 5% state sales tax for orders shipped to anywhere within Wisconsin). For orders outside the United States, please double shipping and processing charges. (Orders from outside the U.S. are accepted by credit card or postal money order in U.S. funds only.) Prices are good through June 2008. Mail your order to: Shop Taste of Home, Suite 1042P, P.O. Box 26820, Lehigh Valley PA 18002-6820.

SHIPPING AND PROCESSING
If Your Order Is:

Up to $10.00	$4.99
$10.01 to $20.00	$6.99
$20.01 to $30.00	$7.99
$30.01 to $40.00	$8.99
$40.01 to $60.00	$9.99
$60.01 to $80.00	$10.99
$80.01 to $99.99	$12.99
$100.00 or more	$14.99

Shop Taste of Home.com

Find more great **cookbooks** and **kitchen tools** at:

www.ShopTasteofHome.com

or call 1-800/880-3012 Mention Suite 1042P

announcing *Taste of Home's...*

cute cookies contest

Your best cookie design could win you cash!

Cookie decorating is an art alive and thriving among today's home cooks. Now you can show off your creative decorating skills (and possibly win cash!) when you enter our Cute Cookies Contest.

The focus of this contest is the appearance of your cookie, not the recipe. Our judges are most interested in how you dress up cookies for birthdays, classroom treats, baby and bridal showers, graduations, holidays and other special occasions.

We'd like to see frosting swirls and twirls, edible glitter and sprinkles, fun fondant adornments, cute themes and shapes, holiday designs, clever personalization and more.

Cookies = Cash!

Prizes for first, second and third place in each division are $300, $200 and $100 in cash! Here are the categories:

OFFICIAL ENTRY FORM

Find a form provided for entries at *www.tasteofhome.com*. Or use this one (or a photocopy) or supply information requested on a separate sheet of paper or in an E-mail message.

❑ Cutouts and Shapes ❑ 3-Dimensional ❑ Refrigerator Cookies

Name ______________________

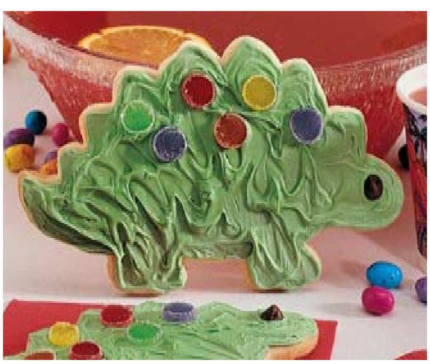
Address ______________________

City ______________________

State/Province ____________ Zip Code/P.C. ____________

Telephone ( ) ______________________

Send to: **Cute Cookies Contest**
***Taste of Home*, 5925 Country Lane, Greendale WI 53129.**







Cutouts and Shapes (flat): Enter your coolest cutouts, like Dinosaur Cookies (above). Shaped goodies might include round cookies pinched to shape ears for an animal face and similar ideas.

3-Dimensional: Your 3-D cookies add a lot of life to the dessert tray. Sledding Teddies (above) are examples of eye-catching, three-dimensional types.

Refrigerator Cookies: Tempting cookies like Chocolate Coconut Neapolitans (above) fall into this group. Show us your fancy slices.

CONTEST RULES

The idea must be your own. It can, however, be your interpretation of an idea you have seen elsewhere.

Please describe your design and how you created it. Include a list of materials needed and instructions to create the cookie as well as any purchasing information that might be helpful to other *TOH* readers. It is not necessary to send a recipe for the cookie.

Include one or more high-quality color photos of your entry. Prints should be at least 4 by 6 inches (jpegs 300 dpi at 4 by 6 inches). Please print your name, address and daytime phone number on the back of each photo.

Be sure to keep your photo negatives. Sorry, we cannot return entries.

You may enter as many items as you wish. If you do not submit your entries on our Web site, use the official entry form above, a photocopy of it or a sheet of paper or E-mail message. All of the information requested on the form above must accompany each entry.

All entries become the property of Reiman Publications. Entries that are not among the winners may be published in a future issue, in a cookbook or on our Web site.

Contest deadline is April 15. Enter the *TOH* "Cute Cookies Contest" at *www.tasteofhome.com*; or E-mail to *editors@tasteofhome.com*; or mail to *Taste of Home*, 5925 Country Lane, Greendale WI 53129.

Taste of Home

Cooks Who Care

Dedicated cooks prepare hot meals for hundreds each weekend.



potluck in the park

A flurry of serving spoons, dozens of industrial-size casseroles and jumbo coffee urns set the scene every Sunday at O'Bryant Square in downtown Portland, Oregon.

Potluck in the Park, a community-wide program, has been serving hot meals to anyone in need since 1991. An integral part of the effort is Christ Episcopal Church of Lake Oswego. The congregation has faithfully provided the casseroles and beverages for Potluck in the Park for 13 years.

"The heart of the potluck is the casserole because it's warm and offers protein and substance," says Christ Episcopal program coordinator Alison Gilmore. "Our casseroles feed the homeless, veterans in wheelchairs, single parents and college students."

On average, 250 to 500 people are served each Sunday.

"At our 16th annual barbecue, we fed more than 1,000 people in just over 2 hours," adds her husband and co-coordinator, Larry.

Donations Drive the Dish

Preparing enough huge casseroles weekly to feed the masses is not an easy task, but with generous donations from the Oregon Culinary Institute and the Western Culinary Institute, the church crew is able to pull it off.

Every Friday, volunteers head to the institutes to pick up "leftovers" from the culinary classes. They collect proteins such as fresh lamb, beef and pork, and starches like potatoes and rice.

Back in the church's commercial kitchen, ingredients are sorted and evaluated. Alison and Larry come in on Saturdays to determine which fillers are needed to make tasty hot dishes.

"We purchase items like big cans of corn, coffee and hot chocolate at a discount grocer," adds Alison.

The Kitchen's Bustling!

Right after the Sunday service, cooks head to the kitchen to make 12 huge casseroles—shepherd's pie, Spanish rice and vegetarian choices are often included. These are picked up at 2 p.m. by volunteers in SUVs or vans for delivery to O'Bryant Square.

Still more church members join dozens of other community volunteers—including Boy Scout troops and service groups—who donate additional foods and help serve the meal.

By 3 p.m., a long line of hungry people wraps around O'Bryant Square.

"Each person gets a plate and utensils. Once they've finished eating, they can go through the line again," Alison says.

"Many say 'Bless you' and 'Thank you.' One man lost his job and came for a hot meal in the park. Eventually, he got his job back, and he started serving with us. Once people start helping, they don't stop."

To learn more about Potluck in the Park, go to *www.tasteofhome.com/links.*

A hungry crowd at O'Bryant Square (above) counts on a free square meal furnished by volunteers at Potluck in the Park. Alison Gilmore (below, right) coordinates the kitchen crew at Christ Episcopal Church, which turns out huge casseroles weekly.



Cooking Outreach: If you or a group you belong to cooks for a charitable, spiritual or other purpose, tell us about it at cookswhocare@tasteofhome.com. For Contributor Guidelines, see page 68.

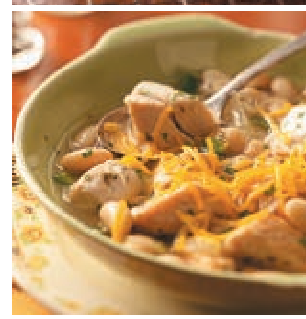
RECIPE INDEX

February & March 2008

Recipe includes Nutrition Facts


6


16


31


41


54

Vol. 16, No. 1, February/March 2008 © Reiman Media Group, Inc., 2007. "TASTE OF HOME" (ISSN 1071-5878) (USPS 010-444) (Canadian GST No. 876052820 RT). (Canadian Distribution) Publications Mail Agreement No. 40065693.
"Periodicals postage paid at Greendale, WI and additional mailing offices." Published bimonthly, by Reiman Publications, for people who love practical cooking. **Printed in USA.** Taste of Home is a registered trademark of Reiman Media Group, Inc.
Editorial offices: 5400 S. 60th St., Greendale WI 53129-1404. Send stamped return envelope with photos, manuscripts and inquiries. Material in this publication may not be reproduced in any form without permission. "POSTMASTER: Send address changes to Taste of Home, P.O. Box 5294, Harlan IA 51593-0794." Return undeliverable Canadian addresses to: Customer Service, P.O. Box 905, Niagara Falls ON, L2E 7L1.
Subscription prices in U.S.: $19.98 for 1 yr., $29.98 for 2 yrs., $39.98 for 3 yrs. (Canada: 1 yr., $23.98 CDN plus 6% GST or 14% HST, where applicable; international subscriptions: $25.98 per year, U.S. funds prepaid.) Send new subscriptions to P.O. Box 5294, Harlan IA 51593-0794. Allow 4-6 weeks.

Questions About Your Subscription? Write to Taste of Home Customer Service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913; or E-mail *subscriberservices@reimanpub.com*. For address changes, include both old and new addresses. If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within 1 year.
Notice About Continuous Renewal: As a service to subscribers, we recently tried offering Continuous Renewal Service. If you are among the subscribers who signed up, please be advised that we have discontinued Continuous Renewal Service until further notice. To renew your subscription, please return one of the renewal notices you receive by mail or with your issues, or call 1-800/344-6913.
Consumer Information: Reiman Publications may share information about you with reputable companies in order for them to offer you products and services of interest to you. If you would rather we not share information, please write to Reiman Publications Customer Service Mailing List, P.O. Box 5294, Harlan IA 51593-0794.



"These lovely crepes were my mom's Sunday morning specialty. She grew all her own herbs, including plenty of basil for this recipe and other family favorites."

Strawberry Mascarpone Crepes

PREP: 45 min. + standing
COOK: 20 min.

Shannon Soper
West Bend, Wisconsin

- 1 cup (8 ounces) Mascarpone cheese
- 2 tablespoons confectioners' sugar
- 3 to 4 teaspoons minced fresh basil
- 1 teaspoon lemon juice
- 1-1/2 cups sliced fresh strawberries

BATTER:

- 3 eggs
- 3/4 cup plus 2 tablespoons milk
- 3/4 cup all-purpose flour
- 5 teaspoons butter, melted
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

STRAWBERRY TOPPING:

- 2 cups sliced fresh strawberries
- 1/2 cup sugar
- 2 tablespoons orange juice
- 1 teaspoon strawberry *or* vanilla extract
- Dash salt
- 4 teaspoons butter, *divided*

For filling, in a small bowl, combine the cheese, confectioners' sugar, basil and lemon juice. Gently fold in strawberries. Cover and refrigerate for at least 30 minutes.

Meanwhile, in a blender, combine the batter ingredients; cover and process until smooth. Let stand for 30 minutes.

For topping, in a small bowl, combine the strawberries, sugar, orange juice, extract and salt. Let stand for 30 minutes.

Melt 1 teaspoon butter in an 8-in. nonstick skillet. Pour about 1/4 cup batter into center of skillet; lift and turn pan to cover bottom. Cook until lightly browned; turn and brown the other side. Remove to a wire rack. Repeat with remaining batter, adding remaining butter to skillet as needed. When cool, stack crepes with waxed paper or paper towels in between.

Spoon filling over crepes; roll up. Serve with strawberry topping. **Yield:** 8 crepes.

NEXT ISSUE'S MENU

Spring flavors will tempt your taste buds in *Taste of Home's* April/May issue. Get ready for fresh, festive and fun foods in these and other great features next time...

Prize-winning recipes from our **"Lemon Lovers" contest** guarantee plenty of zesty and refreshing citrus appeal.

Join us for a **Spring Fling** of the season's best bets for parties and celebrations, including a special graduation cake.

Cinco de Mayo calls for a Mexican accent. Expect a recipe selection sure to make you say "*Muy bueno!*"

Five-ingredient appetizers will help make casual entertaining something you'll want to do more often.

* Also, the April/May issue will include light but luscious chicken breast entrees... "Mom's Best" grilled beef kabobs...a lovely tea party plan...plus a big batch of other outstanding recipes from *TOH* readers. It will be ready soon!

Taste of Home